



ENOCLASSICA

selection

Lilliano, Chianti Classico Riserva DOCG

Producer Tenuta di Lilliano

Winemaker Lorenzo Landi

Estate Founded 1958

Country Italy

Region Toscana

Appellation Chianti Classico Riserva DOCG

Grape Varietal 95% Sangiovese
5% Merlot

Soil Composition Calcareous Clay and mixed alberese

Elevation 270-300 meters

Fermentation Method Fermented and rested on skins for about a month

Aging Matured for 15 months in large French oaks casks and then for an additional 6 months in bottle prior to release.

Alcohol Content 14.5%

Tasting Notes Intensely flavored and dark garnet in color, the benefits of the maturation in large oak softens the tannin and brings forward the dark fruit and soft earth flavours. Balanced and full in the mouth, this Chianti Classico lingers at the finish with hints of cocoa and cherry.

