Chianti Classico DOCG Riserva Tenuta di Lilliano 2021



Region

In the heart of central Italy, Tuscany is one of the most prestigious and celebrated wine growing regions in the world. These gentle rolling hills are not only home to Italy`s culture and language, but also to the grand wine estates of Chianti to the north and the more modest yet superb estates of Montalcino and Montepulciano in the south. Sangiovese is the red grape variety that unites Tuscany`s wine producing districts in its various distinct clones. However, planting of international grape varieties, such as Merlot and Cabernet Sauvignon, have given rise to the world renowned `Super Tuscan` wines.

Producer

The first records of Borgo di Lilliano date back to the Middle Ages. At that time it was a fortified complex comprising the Church of Santa Cristina. Lilliano suffered sieges and destruction during the wars between Siena and Florence due to its position on the border. The bottling and sale of wines began in 1958 by Princess Eleonora Ruspoli Berlingieri, whose family bought the estate in 1920. Giulio and Pietro Ruspoli are the current owners. The estate is comprised of 40 hectares spread over three vineyards; `Le Piagge` planted with Sangiovese, `Casina Sopra Strada` planted with Sangiovese and Colorino and `Vigna Catena` planted with Merlot. Most of the soil on the estate is `Alberese` marly limestone, rich in heavy stone. Consequently, it is capable of delaying and slowing down the ripening of the grapes, and this preserves their acidity and aromatic freshness. They have been using organic practices in the vineyard for the last 6 years.

Tasting Notes

Chianti Classico Riserva made from 100% hand harvested Sangiovese grapes. Deep ruby red in colour with an elegant and floral nose characterised by notes of blackberries and violets. The palate is rich and structured with chewy tannins and an excellent intensity of flavour of brambles, cherries, cloves, violets and chocolate. The wine spends 15 months in large french oak casks followed by 6 months ageing in bottle before release.

Food

Serve with roast venison and beef casseroles.

Technical Information

Country	Italy
Region	Tuscany
Grape(s)	Sangiovese (100%)
Type	Red
Style	Smooth
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Not applicable	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	Yes
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	No

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