



*Poggio alle Monache*

# LANARIO

TOSCANA SANGIOVESE

*Indicazione Geografica Tipica*

The grapevines of Poggio alle Monache estate lay on several slopes, positioned on different sites between the land of the Brunello di Montalcino and that of Chianti Classico. This special wine comes to life thanks to the particular type of soil in this area, that promotes the growth of grapevines. Lanario is a pure Sangiovese of great intensity and elegance



**Grape variety:** Sangiovese 100%



**Production area:** Chiusure, Asciano (SI), about 475 above sea level. Terrain composition: Tuff, clays, marl sands, stone chippings



**Grape picking time:** Second decade of September



**Vinification:** Spontaneous fermentation that occurs at a controlled temperature; maceration of about 25 days



**Ageing:** Aged for about 18 months in unvetrified cement with a second passage in barrique, where the malolactic fermentation occurs; then bottled for at least 4 months

## Taste notes



**Colour:** Crimson red with garnet reflexes



**Scent:** Clear violet and balsamic notes accompanied by underwood hints



**Taste:** Cool and vibrant at the first sip with hints of red fruit enhanced with silky tannins and a savoury conclusion, of great drinking pleasure



**Alcohol content:** 14,5 %



**Award:** The Wine Hunter  
Bollino rosso 2022/2023  
punteggio 92,99