



Type: Red Wine

CHIANTI LUNGAGNANA

Name: Chianti D.O.C.G.
"LUNGAGNANA"

Vine variety: Sangiovese 90%,
Cabernet Sauvignon 10%

Location: Toscana–Montespertoli (FI)
Soil: pleistocenic sands and clay with
sea fossils

Elevation: 230 m on Sea level
Hand-picked

Wine-making process: hand picked,
gentle pressing of the grapes

Fermentation: 15–20 days at stable
temperature in vitrified cement vats

Aging: in bottle

Alcohol Content: 13% vol.

Nose: intense, with violet and cherry
marmelade

Color: intense ruby red color and
shades of garnet

Suggestions: may be served with
ragu meat sauces, red meat, game,
stews and grilled meat. Tuscan food
such as trips, beans, game and Ham

Taste: balanced, good structure with
strong tannins balanced with its acidi-
ty, tasty

To be served: 18° C

Area: Lungagnana

**In this area
we also produce:**

Albo, Albo Frizzante, Poggio Al
Sondolo, Novello, Sangiovese,
Vinsanto, Chianti Montespertoli,
Vino Bianco Toscano



ORGANISMO DI CONTROLLO
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Tenuta Maiano products
will be certified
"ORGANIC WINE"

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origin (fertilisers, herbi-
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all kind of pesticides) as
well as genetically modi-
fied crops are banned in
organic agriculture.

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