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# ENOCLASSICA

## selection

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### Lilliano, Chianti Classico Gran Selezione DOCG

**Producer** Tenuta di Lilliano

**Winemaker** Lorenzo Landi

**Estate Founded** 1958

**Country** Italy

**Region** Toscana

**Appellation** Chianti Classico Gran Selezione DOCG

**Cru** Le Piagge and La Casina

**Grap Varietal** 90% Sangiovese  
5% Colorino  
5% Merlot

**Soil Composition** Calcareous Clay with deep alberese

**Fermentation Method** Fermented and macerated on skins for 25 days

**Aging** Aged for 15 months in a mixture of French oak casks, and Allier and Nevers tonneau. Refined in bottle for an additional 6 months.

**Alcohol Content** 14%

**Tasting Notes** Intensely aromatic and complex; full bodied and redolent of ripe cherries, sun drenched earth, and dark chocolate. The palate is warm and silky with soft tannin and generous fruit. On the finish this Chianti lingers with a balance of weight and acidity, even with age.

