Tignanello, Toscana IGT, Tignanello Magnum

Chianti, Italy

Product code	AIo823RF
Grapes	Sangiovese
Country	ITALY
ABV%	14
Case Size	1
Closure Style	Cork
Producer	Tenuta Tignanello
Vintage	2023

Vegetarian

Producer

An iconic estate, producing Sangiovese based wines blended with Cabernet Sauvignon. A leading 'supertuscan'. Lying in the heart of Chianti on 319 hectares of land, the estate has two prized vineyards; Tignanello and Solaia. The soils of these vineyards orginate from marine marlstone, rich in limestone and schist. The vineyards are instantly recognisable with the white stones reflecting the sunshine back onto the vines.

Tasting Notes

Intense ruby red in colour. On the nose, the notes of ripe red fruit, together with cassis and blackberries, are in perfect balance with the hints of chocolate and liquorice. The palate is rich, ample, and vibrant and is endowed with lively and silky tannins which give a great complexity and an important length to the finish and aftertaste.

Viticulture

Tenuta Tignanello is in the heart of Chianti Classico, in the gently rolling hillsides between the Greve and Pesa river valleys. It covers 319 hectares, of which 127 are dedicated to vines. The Tignanello vineyards (47ha) and the Solaia vineyards (20ha) come from the same hillside. Altitudes in the vineyard range between 350-450 metres above sea level and the vineyard soil is made up of calcareous rocky soils with marl limestone, schist and weathered sandstone. The topsoil is well drained but a sub layer of clay helps capture water to create reserves for summer. The area is blessed by hot summers (generally not hotter than 35°C) and this combined with the altitude helps give an even ripening whilst maintaining good levels of acidity in the grapes.

Winemaking

'The 2015 vintage, regular in its various phases, will be remembered for the harvesting of completely ripe and healthy grapes thanks to the highly favorable weather during the entire growing season

B4 Centrepoint, Rosemount Business Park, Ballycoolin. Co. Dublin, D11 KH50
Tel:+353 (0) 1 866 5680 | Email: sales@tindalwine.com | www.tindalwine.com