



## Tignanello Toscana IGT Magnum, Tenuta Tignanello

Chianti, Italy



<b>Product code</b>	Alo818RF
<b>Grapes</b>	Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	14
<b>Case Size</b>	1
<b>Closure Style</b>	Cork
<b>Producer</b>	Tenuta Tignanello
<b>Vintage</b>	2018



Vegetarian

TENUTA  
TIGNANELLO

### 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 originate 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

Tasting Notes Tignanello 2019 is a deep ruby red color. Its nose offers exceptional complexity with notes of red fruits, strawberries and pomegranate that give rise to delicate aromas of apricots and peaches in syrup accompanied by elegant sensations of vanilla, dried flowers, chocolate, and pleasant spicy sensations of nutmeg. Its bouquet is completed by notes of coffee, caramel, and aromatic Mediterranean herbs. A graceful and mouth filling palate presents silky, vibrant tannins and imparts liveliness, sapidity and a lengthy flavor profile. The aftertaste is characterized by notes of roasted coffee and bitter chocolate.

### Winemaking

Vinification This growing season's climate trends challenged us to be focused and diligent both in the vineyards during harvesting activities and when grapes were brought to the cellar where sorting operations and initial winemaking processes were essential to achieve optimal results. During fermentation in truncated conical tanks, each individual must was macerated on the skins giving particular emphasis to preserving aromas, extracting color, and encouraging desirable tannins that were supple and elegant. Racking was performed after rigorous daily sampling and tasting. Once separated from the skins, the wine was transferred into small oak barrels where it underwent malolactic fermentation to accentuate



aromatic finesse and complexity. Aging took place in French and Hungarian oak barrels, partly new and partly second passage, for a total of 14 – 16 months: after an initial period of aging the lots separately, they were assembled then completed barrel aging. Tignanello, made primarily with Sangiovese and a small percentage of Cabernet Sauvignon and Cabernet Franc, underwent an additional 12-month period of aging in the bottle before being released.