Tignanello Toscana IGT Magnum, Tenuta Tignanello

Chianti, Italy

Product code	AIo818RF
Grapes	Sangiovese
Country	ITALY
ABV%	14
Case Size	1
Closure Style	Cork
Producer	Tenuta Tignanello
Vintage	2018

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

Tasting Notes Tignanello 2019 isa deep rubyred color. Its nose offers exceptional complexity with notes of red fruits, strawberriesand pomegranate that give rise to delicate aromas ofapricotsand peaches in syrup accompanied by elegant sensations ofvanilla, dried flowers, chocolate,and pleasant spicysensations of nutmeg. Its bouquet is completed by notes of coffee, caramel,and aromatic Mediterranean herbs. A gracefuland mouth filling palate presents silky,vibrant tanninsand imparts liveliness, sapidityand alengthyflavor 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 activitiesand when grapes were brought to the cellar where sorting operationsand 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 dailysampling 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 partlysecond passage, foratotal of 14 – 16 months:afteran initial period ofaging the lots separately, they were assembled then completed barrelaging. Tignanello, made primarily with Sangiovese and asmall percentage of Cabernet Sauvignon and Cabernet Franc, underwentan additional 12-month period ofaging in the bottle before being released.