

# Luiano

## Chianti Classico DOCG

90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot

### Tasting Notes:

A bold wine that boasts aromas of red berries and subtle nuances of spice. Smaller percentages of Cabernet Sauvignon and Merlot add finesse, lending soft notes of violets and tea leaves. Round, velvety tannins mark the finish. Enjoy with roasted and grilled meats and game.

### Vineyards:

Region: Chianti Classico, Tuscany, Italy  
Soil Composition: Clay with limestone  
Training Method: Spurred cordon  
Elevation: 300 meters  
Exposure: Southwest

### Winemaking:

Harvest: September  
Fermentation: At 25° C in pressure-controlled stainless steel tanks, with pump-overs and delestages during the first 5 days

### Aging:

Container/Cooperage: Stainless steel tanks and oak  
Duration: 12 months total, with 10% of the juice aged for 6 months in oak  
Bottle-Aging Duration: 2 months

### Technical Data:

Alcohol: 13.5%  
Residual Sugar: 2.5 grams/liter  
Acidity: 5.5 grams/liter

### Aging Potential:

5-10 years



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