



## LIENA' CABERNET FRANC

Igt Toscana Rosso

**Grape variety:** 100% Cabernet Franc

**Vineyards:** Felciaino 1986, Felciaino 2001

**First year of production:** 2004

**Soil composition:** average texture with alluvial calcareous deposit

**Average output per vine:** 800 g

**Training system:** horizontal spurred cordon

**Harvest time:** at the end of September

**Wine making:** with natural raising agents in steel tank, the fermentation takes place under controlled temperature in stainless steel tank

**Maturation:** at least 24 months in French oak barrels, 30% first use

**Bottles production per year:** about 2.000

**Organoleptic features:** nose of great complexity and pleasing aromas. The olfactory senses roam across inklings of tobacco, chocolate and liquorice with notes of plums and dried fruit. Rich and elegant on the palate, with smooth and soft tannins, tasty and long-lasting at the same time. A wine that expresses the elegance and singularity of the Bolgheri region



**CHIAPPINI**  
VIGNAIOLI IN BOLGHERI