



LORNANO – Produttori di Chianti Classico dal 1904

We at Fattoria Lornano winery want to let you know that:

1) WE ARE A HISTORICAL FAMILY-OWNED WINERY and FOUNDINGMEMBER OF “CONSORZIO DEL CHIANTI CLASSICO”.

Lornano is a boutique winery owned by the same family since 1904. We are located in the picturesque southwest hills of Castellina in Chianti, at the heart of the Chianti Classico DOCG wine region, on the border between Castellina and Monteriggioni. The winery was initially constructed in the 15th century, and the current structure dates back to the latter half of the 18th century. Fattoria di Lornano has been a member of the “Consorzio del Marchio Storico Chianti Classico Gallo Nero” since its foundation in 1924, underscoring our commitment to tradition and quality.

2) WE ARE CERTIFIED SUSTAINABLE (SQNPI)

Lornano practices and promotes a Sustainable Model of Agriculture certified as SQNPI (National Quality Integrated System Production).

A new agriculture that both satisfies human needs and respects the environment and human health. Producing sustainable wine requires us to work towards preserving our natural resources for future generations. We protect the environment and natural resources by:

- Our vineyards are designed to preserve biodiversity;*
- We avoid using chemical fertilizers and herbicides. NO to herbicides, YES to digging the terrain;*
- We conserve water by avoiding any vineyard irrigation;*
- We utilize the Decision Support System (DSS) at our weather stations to monitor the area's weather in real-time. This minimizes interventions and reduces treatments by nearly 20%.*
- We use a minimum amount of sulfites, always under 50% of the legal limit allowed;*
- We produce 60KW of our energy via our renewable energy photovoltaic system.*
- We protect our territory by safeguarding and maintaining the woods on our property.*
- We promote social responsibility through Responsible Consumption: we help consumers make responsible choices compatible with a healthy lifestyle.*
- Our aim is to produce 90% of our wines with lightweight glass by 2025*

3) WE HAVE A UNIQUE TERROIR.

At Lornano, we take pride in our unique terroir. Our vineyard spans over 51 hectares in a single body plot and is at an average altitude of 350 meters above sea level. The soil here is a blend of calcareous earth, sandstone, silt, clay, and marine sediments, which results in a rich mineral content. This unique combination of soil and altitude makes our terroir one-of-a-kind.

4) 100% SANGIOVESE. WE LOVE THE KING OF THE ITALIAN RED GRAPES.

The vineyard at Lornano consists of 15 carefully chosen clones of Sangiovese, which make up 80% of the vineyard. These clones express the authentic character of this ancient grape and are used in the three tiers of Lornano's Chianti Classic wines - Annata, Riserva, and Gran Selezione. These wines are produced using 100% Sangiovese grapes. The remaining 20% of the vineyard is planted with Merlot and Cabernet Sauvignon, which are used to produce IGT Toscana and Super Tuscan "Commendator Enrico" wines. A small percentage of white grapes, Trebbiano and Malvasia, is also grown and used for the famous Vin Santo del Chianti Classico DOC.

All the wines are made exclusively from the estate's vineyards and are vinified in a modern cellar in stainless steel tanks at controlled temperatures. They are then aged in bespoke underground wine cellars protected from sudden temperature changes and made of French oak barrels. The grapes are harvested between the end of September and mid-October, primarily by hand, through a careful selection of the grapes.

5) WE MOVE FORWARD PRESERVING THIS BEAUTIFUL LAND.

In the early 2010s, under the leadership of the family's fourth generation Nicolò and Galileo Pozzoli, with the guidance of our oenologists and consultants Franco and Matteo Bernabei, we restructured our vineyards, built a new barrique cellar and warehouse. In 2013, Lornano was one of the first 30 wineries in Chianti Classico to join the Consorzio's new Gran Selezione denomination. In 2014, we introduced a new IGT Rosato Toscana Etèl, made exclusively with Sangiovese grapes. In 2021, we installed our 60KW solar power system, and in 2022, we received the Sustainability Certification, the culmination of our decades-long journey towards sustainability.

ORGANIZATION:

CEO: Nicolò Pozzoli

General Director/Agronomo: Silvio Campatelli.

Oenologist: Franco e Matteo Bernabei.

DATA:

Total area Ha. 180 **Vineyard surface Ha.** 51

Number of Bottles: 350.000.

Type of soil: Limestone, Sand and Clay

