

# Chianti Classico 2016



## Grape Varieties

Sangiovese 90%  
Canaiolo 6%  
Colorino 4%

## Grape Harvest

Handpicked  
on September 29th, 2016

## Vinification

Alcoholic fermentation and maceration for 14 days in cement tanks. Malolactic fermentation in stainless steel tanks.

## Aging

12 months in used oak barrels

## Production

9000 bottles

## Bottling date

June, 9th 2018