

Chianti Classico 2017



Grape Varieties

Sangiovese 90%
Canaiolo 6%
Colorino 4%

Grape Harvest

Handpicked on September 13th, 2017

Vinification

Alcoholic fermentation and maceration for 17 days in cement tanks. Malolactic fermentation in stainless steel tanks.

Aging

12 months in used oak barrels

Production

3800 bottles

Bottling date

June, 1st 2019