

# 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