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