Chianti Classico 2018



Grape Varieties	Sangiovese 90% Canaiolo 6% Colorino 4%
Grape Harvest	Handpicked on September 24th, 2018
Vinification	Alcoholic fermentation and maceration for 19 days in cement tanks. Malolactic fermentation in stainless steel tanks.
Aging	12 months in used oak barrels
Production	7500 bottles
Bottling date	July, 11 2020