

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