# Chianti Classico 2019




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|---|---|
| **Grape Varieties** | Sangiovese 90%<br>Canaiolo 6%<br>Colorino 4% |
| **Grape Harvest** | Handpicked on September 27th, 2019 |
| **Vinification** | Alcoholic fermentation and maceration for 21 days in cement tanks. Malolactic fermentation in stainless steel tanks. |
| **Aging** | 12 months in used oak barrels |
| **Production** | 7500 bottles |
| **Bottling date** | June, 4th 2021 |