

# Chianti Classico 2020



## Grape Varieties

Sangiovese 90%  
Canaiolo 6%  
Colorino 4%

## Grape Harvest

Handpicked on September 21th, 2020

## 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

7400 bottles

## Bottling date

June, 9th 2022