Chianti Classico 2022



Grape Varieties	Sangiovese 90% Canaiolo 6% Colorino 4%
Grape Harvest	Handpicked on September 19th, 2022
Vinification	Alcoholic fermentation and maceration for 22 days in cement tanks. Malolactic fermentation in stainless steel tanks.
Aging	12 months in used oak barrels
Production	7200 bottles
Bottling date	May, 10th 2024