

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