Chianti Classico 2024



Grape Varieties	Sangiovese 90% Canaiolo 6% Colorino 4%
Grape Harvest	Handpicked on September 29th, 2024
Vinification	Alcoholic fermentation and maceration for 18 days in cement tanks. Malolactic fermentation in stainless steel tanks.
Aging	12 months in used oak barrels
Production	9000 bottles
Bottling date	May, 15th 2026