

# Chianti Classico Riserva 2010



## Grape Varieties

Sangiovese 80%  
Canaiolo 12%  
Colorino 8%

## Grape Harvest

Handpicked on Friday 1st  
October 2010

## Vinification

Alcoholic fermentation and  
maceration for 15 days in  
cement tanks. Malolactic  
fermentation in stainless  
steel tanks.

## Aging

24 months in used oak  
barrels

## Production

2100 bottles

## Bottling date

14th September 2013