

# Chianti Classico Riserva 2014



## Grape Varieties

Sangiovese 90%  
Canaiolo 6%  
Colorino 4%

## Grape Harvest

Handpicked on Saturday  
27th September 2014

## 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

1800 bottles

## Bottling date

June, 11th 2017