

# Chianti Classico Riserva 2016



## Grape Varieties

Sangiovese 90%  
Canaiolo 6%  
Colorino 4%

## Grape Harvest

Handpicked on September 30, 2016

## Vinification

Alcoholic fermentation and maceration for 22 days in cement tanks. Malolactic fermentation in stainless steel tanks.

## Aging

24 months in used oak barrels

## Production

2900 bottles

## Bottling date

June, 1st 2019