

Chianti Classico Riserva 2018



Grape Varieties

Sangiovese 90%
Canaiolo 6%
Colorino 4%

Grape Harvest

Handpicked on September 25, 2018

Vinification

Alcoholic fermentation and maceration for 25 days in cement tanks. Malolactic fermentation in stainless steel tanks.

Aging

24 months in used oak barrels

Production

3100 bottles

Bottling date

June, 4th 2021