

# 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