

Chianti Classico Riserva 2019

Grape Varieties	Sangiovese 90% Canaiolo 6% Colorino 4%
Grape Harvest	Handpicked on September 28, 2019
Vinification	Alcoholic fermentation and maceration for 25 days in cement tanks. Malolactic fermentation in stainless steel tanks.
Aging	12 months in used oak barrels 12 months of aging in the “Clayver” brand ceramic vessels
Production	3000 bottles
Bottling date	June, 9th 2022