

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