

Chianti Classico Riserva 2020



Grape Varieties

Sangiovese 90%
Canaiolo 6%
Colorino 4%

Grape Harvest

Handpicked on September 22, 2020

Vinification

Alcoholic fermentation and maceration for 21 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

3800 bottles

Bottling date

May, 26th 2023