

Chianti Classico Riserva 2021



Grape Varieties

Sangiovese 90%
Canaiolo 6%
Colorino 4%

Grape Harvest

Handpicked on September 29, 2021

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

3800 bottles

Bottling date

May, 10th 2024