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