

# Chianti Classico Riserva 2022



## Grape Varieties

Sangiovese 90%  
Canaiolo 6%  
Colorino 4%

## Grape Harvest

Handpicked on September 20, 2022

## Vinification

Alcoholic fermentation and maceration for 20 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 2025