

Chianti Classico Riserva 2023



Grape Varieties

Sangiovese 90%
Canaiolo 6%
Colorino 4%

Grape Harvest

Handpicked on September 24, 2023

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

2900 bottles

Bottling date

May, 15th 2026