



Chianti Classico Riserva 2018



APPELLATION:	Chianti Classico Riserva DOCG
BLEND:	100% Sangiovese
TERROIR:	Limestone and Clay
ALTITUDE:	450-500 m.s.l.
VINEYARD:	Gaiole in Chianti (SI) Certified Organic by ICEA
VINEYARD AGE:	25-45 years
YIELD:	30 quintals/ha
HARVEST:	October 2018 Picked by hand with two selections: in field and sorting vibrating table
WINEMAKING:	The grapes are gently crashed and fermented in open concrete Nomblot tanks. Maceration for about 15 days
AGEING:	24 months in big Grenier cask
BOTTLING:	January 2021
PRODUCTION:	4 000 bottles of 0,75 Lt, 30 bt 1,50 Lt
ALCOL:	15,00 %
CORK:	Trescases Bouchons – Superior Naturel - Riecine Selection 45-25