

I FABBRI



LAMOLE CHIANTI CLASSICO D.O.C.

GRAPES

100% Sangiovese

PRODUCTION AREA

This wine comes from the highest vineyards (630 meters above sea level) from which we obtain the freshest and most fragrant grapes that we use for our “daily” Chianti Classico of great drinkability.

VINIFICATION

In stainless steel containers with max. 28°C, with 25 days of maceration, frequent pumping over and punching down.

AGEING

Exclusively in concrete tanks for 14 months.



MADE WITH ORGANIC GRAPES