

# I FABBRI



## CASOLE VINO BIANCO D'ITALIA

### GRAPES

Trebbiano toscano, Malvasia lunga from Chianti, San Colombano

### PRODUCTION AREA

This wine is produced in limited quantities from the typical grapes present in the old Chianti Classico vineyards (550 - 580 meters a.s.l.).

### VINIFICATION

The must obtained from de-stemmed and crushed grapes was separated from the skins a few hours after the start of fermentation and completed the fermentation in small steel containers.

### AGEING

In cement tanks on fine lees for 3 months with frequent batonnage.



MADE WITH ORGANIC GRAPES

