

I FABBRI



TERRA DI LAMOLE CHIANTI CLASSICO D.O.C.

GRAPES

100% Sangiovese

PRODUCTION AREA

This wine comes from the oldest vineyards located further down (550 meters a.s.l.), from which we obtain grapes that we use for our most important wines.

VINIFICATION

In stainless steel containers with max. of 26°C, with 28 days of maceration, light pumping over and punching down.

AGEING

Partly in vats and partly in 500 liter French oak barrels from the central massif of third passage.



MADE WITH ORGANIC GRAPES