

I FABBRI



CHIANTI CLASSICO RISERVA D.O.C.G.

GRAPES

100% Sangiovese grosso

PRODUCTION AREA

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

VINIFICATION

In stainless steel containers with maximum temperatures of 31°C, with 28 days of maceration, frequent pumping over and punching down.

AGEING

In 500 liter barrels of French oak for 15 months, followed by at least 6 months of bottle ageing.



MADE WITH ORGANIC GRAPES

