

# TECHNICAL SHEET

## CHIANTI CLASSICO RISERVA



GRAPE :	100% Sangiovese
SOIL :	Galestro made of argillaceous state
ALTITUDE :	500 meters a.s.l.
TRAINING SYSTEM :	Guyot and Spurred Cordon
VINIFICATION :	<p>Grapes are manually harvested in small cases.</p> <p>Fermentation take place at 26-28 degrees celsius in truncated-cone wooden barrels.</p> <p>Maceration lasts for about a month</p> <p>After the racking the wine is aged for 18 months in large barrels of French and Slavonian oak.</p> <p>After bottling we further age the wine for about 10 months before release</p>

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