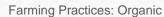


I Fabbri

Lamole Chianti Classico DOCG





Vinification: Fruit is hand-harvested, skin macerated for four weeks, and fermented with native yeasts for four weeks

Aging: 18 months (4 on the lees) in concrete tanks

Fining/Filtration: Yes/Yes

Grape varieties: Sangiovese

Vineyard age: Planted around 2000

Soil: Sand

Press Notes

AG Vinous

2022, 2021 90 points

Gambero Rosso

2022, 2021



CHIANTI CLASSICO

Organic

