Banville
Wine Merchants

I Fabbri

Lamole Chianti Classico DOCG

Farming Practices: Organic

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

Organic

Press Notes

AG Vinous
2021 90 points

Gambero Rosso
2021