

I Fabbri

'Terra di 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: 12 months (4 on the lees) in concrete tanks and French oak tonneaux

Fining/Filtration: Yes/Yes

Grape varieties : 90% Sangiovese, 10%
Canaiole

Vineyard age : Vines planted in the mid 1980s

Soil : Sand

Press Notes

The Wine Advocate

2020 92 points

AG Vinous

2020 92 points



Organic

