

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% Canaiolo

**Vineyard age :** Vines planted in the mid 1980s

**Soil :** Sand

**Press Notes**

**Robert Parker Wine Advocate**

2021, 2020

92 points

**AG Vinous**

2020

92 points



**Organic**

