

I Fabbri

*Chianti Classico Riserva DOCG*



Farming: 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 French oak tonneaux

Fining/Filtration: Yes/Yes

Grape varieties : 95% Sangiovese, 5% Canaiolo

Vineyard age : Vines planted in the 1980s

Soil : Sand

Press Notes

The Wine Advocate

2019 94 points

AG Vinous

2019 90 points



Organic

