

Fattoria Le Masse

Chianti Classico DOCG



Region: Chianti Classico, Tuscany

Farming: Organic/Biodynamic

Vinification: Fruit is hand-harvested, skin-macerated for 30-50 days, and spontaneously fermented in wooden tanks

Aging: 12 months (approx.) in a combination of oak and stainless steel

Production: 7,000 bottles/year

Grape varieties : 100% Sangiovese

Vineyard age : 16-30 years

Soil : Sandy marl

Tasting notes :

Color : deep ruby red with garnet shades. Nose :
ripe black fruits, eucalyptus.

Press Notes

AG Vinous

2022, 2021

2021

2019

93 points

91 points

90 points

