

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

Soil Sand



Banville
Wine Merchants

www.banvillewine.com

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