

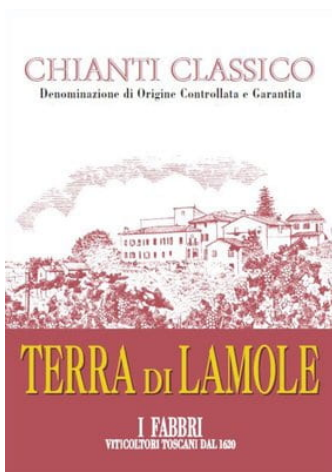
I Fabbri

'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

Soil Sand



Banville
Wine Merchants

www.banvillewine.com

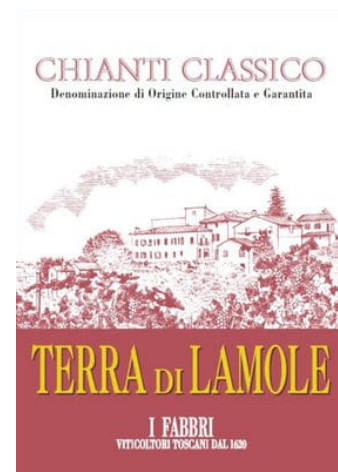
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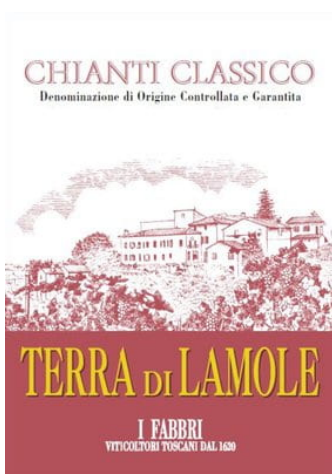
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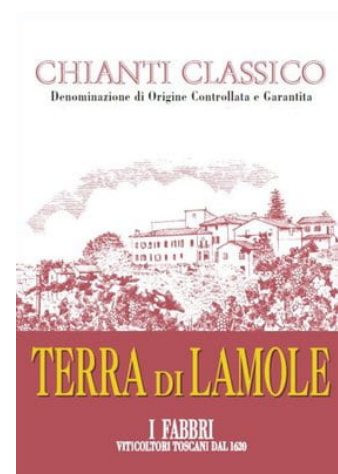
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