

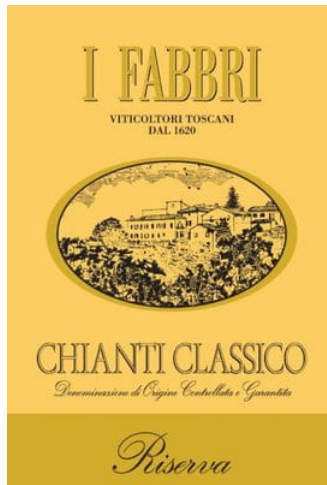
I Fabbri

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

Soil Sand



Banville
Wine Merchants

www.banvillewine.com

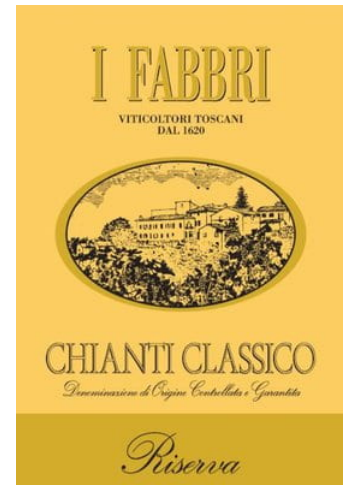
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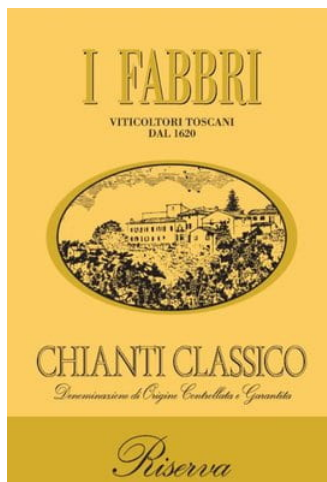
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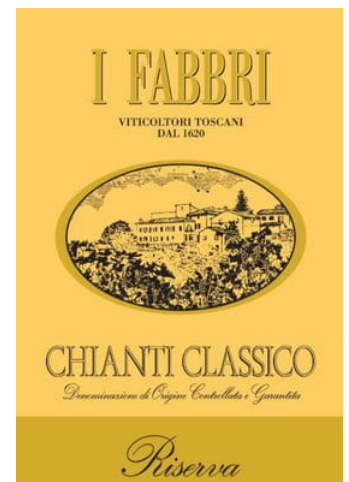
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