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

Soil Sandy marl



Tasting notes

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

Banville

www.banvillewine.com

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