

Fattoria Le Masse

Timeo IGT Rosso

Region: Chianti Classico, Tuscany
Farming: Organic/Biodynamic
Vinification: Fruit is hand-harvested and spontaneously fermented for 20-30 days in stainless steel
Aging: 6 months (approx.) in a combination of stainless steel and concrete
Production: 2,300 bottles/year

Grape varieties 100% Canaiolo

Soil Sandy clay



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Wine Merchants

www.banvillewine.com

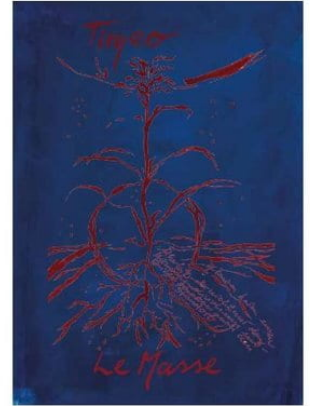
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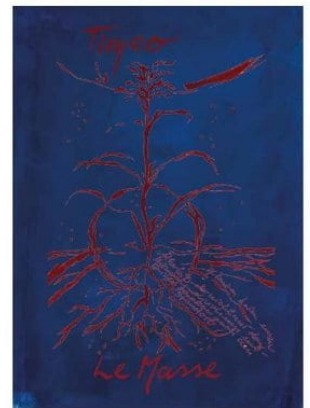
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