



Wine Sheets

CHIANTI CLASSICO RISERVA 2023

D.O.C.G



Vineyard

25 years - 35 years
 450-500 m above sea level.
 Limestone and clay.
 Guyot and spurred cord.
 Yield: 50 q/ha
 Plant density: 5500-6000 pl/ha

Grape variety

100% Sangiovese

First Vintage

1975

Organic management (ICEA certification) of vineyards since 2006

Alcohol

15,50 %

Manual harvest

The grapes are harvested and selected by hand. Fermentation occurs with the whole grape, in non-vitrified Nombrot concrete tanks. Maceration lasts 15/20 days.

Vinification

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Aging process

24 month in large Grenier oak barrels and 3 month of a bottle aging

Date of bottling

December 2025

Number of bottles

6500 bt to 0,75 Lt, 100 bt to 1,50 Lt



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
 93 | 93 | 93 | 94 | 94 | 93 | 93 | 93



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
 92 | 93 | 92 | | 93 | 92 | 93 | 93



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
 | | | 93 | 93 | 92 | 94 | 95



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
 92 | | 93 | | 92 | 91 | |



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 93 | 94 | 95 | | 94 | 94 | 94 | 93

The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylaminata. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.

