

# Chianti Classico

## Castello



**Name:** Vigna Castello

**Variety:** 100% Sangioveto

**Altitude:** 550 mt a.s.l

**Density:** 5000 p/ha

**Exposure:** West facing

**Age of the vines:** 16 yo

**Soil:** Clay, schist and limestone



**Appellation:** Chianti Classico DOCG

**Grapes:** 100% Sangioveto

**Vinification:** Stainless steel or cement then refined for at least 12 months always in cement tanks.

**Ageing:** From 12 to 24 months in old French barriques. Maturation continues in the bottle for further 12 months.

**Production:** 8000 bottles



Fattoria di Lamole