

Chianti Classico RISERVA

Castello



Name: Vigna Castello

Variety: 100% Sangiovetto

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
Riserva DOCG

Grapes: 100% Sangiovetto

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

Aging: From 12 to 24 months
in old French barriques.

Maturation continues in the
bottle for a further 24 months.

Production: 1500 bottles



Fattoria di Lamole