I TRE BORRI

2012 Chianti Riserva

Variety:

Sangiovese 100%

Manual harvest between 24 September and 3rd October.
Fermentation in small 10 hl containers
Maceration 24 days
Malolactic fermentation in barriques December 2012
Ageing in barriques and
25hl barrels for 22 months,
Bottled December 2014.
Production: 5000 0.75lt bottles, 264 1.5Lt.
32 3lt. Bottles.
Alc. 14 % Total Acidity. 6.5g/l
pH 3.32 Extract 25g/l