



A.MICI Chianti Classico Riserva DOCG

grape variety: sangiovese 100%

training system: spurred cordon

vineyards: organic farming, varied sunny exposures, 430 mt above sea level

type of soil: limestone, clay, marl and sandstone

wine making specs

destemming and soft pressing of the hand-harvested grapes

alcoholic fermentation in stainless steel tanks at a controlled temperature

malolactic conversion

aging in french oak barriques, medium toasted, for a minimum of 12 months

bottle aging for at least 2 years

CorteDomina di Micol Bonora - Radda in Chianti