



FILIGARE

CHIANTI CLASSICO DOCG

Grape	Sangiovese, Canaiolo, Colorino
Terrain	Rich in limestone, calcareous and clayey
Vineyards	Exposed to the south-east and south-west, between 450 and 550m above sea level, with a planting density between 4,000 and 5,500p/ha
Vine training system	Guyot and spurred cordon
Ageing	In large and small second and third passage oak barrels for 12 months
Serving temperature	18-20°C

Available in the following formats:
0.375l. - 0,750l. - 1.5l. - 3l. - 5l.



LE FILIGARE

ORGANIC
WINEMAKER