

Chianti Classico Riserva DOCG

The Riserva journey starts in the vineyard: the best grapes come from deeply rooted plants that struggle to get water and nutrients from the sun-scorched soil. The wine is then aged in large old oak barrels (botti) gaining its unique and memorable flavour. Authentic, elegant and amazingly food-friendly, Aiola Riserva is a true expression of the Tuscan hills and winding roads. In the glass, the wine shows an intense ruby red colour with garnet reflections. It delights you with a refined, subtly spicy nose opening to ripe black fruit and herbs. Medium body, vibrant tannins and a fresh finish.

Harvested: by hand, at the beginning of October

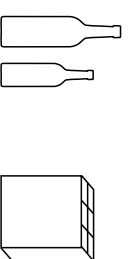
Vinification: 18-20 days of maceration at 28 °C in stainless steel tanks with frequent remontage.

Ageing: 2 years in large oak barrels followed by 6 months in bottles

Total acidity: 4,8 g/l

Residual sugar: <0,5 g/l

Closure: traditional natural cork



750 ml cartons
1,5L | 3,0L of 6 | 12 bottles



Varieties:

Sangiovese 90%,
Merlot, Colorino

Soil: galestro,
limestone clay

Alcohol: 13,5%

