

Chianti Classico DOCG

Varieties:
Sangiovese 90%,
Merlot, Colorino
Soil: galestro,
limestone clay
Alcohol: 13,5%

Aiola Chianti Classico is the flagship wine of the estate, the core of our wine portfolio. Made from 90% Sangiovese, blended with Merlot and Colorino, Aiola Chianti Classico was officially «born» in 1947, though delicious red wine from Sangiovese had been produced at the estate for centuries. This deep ruby-red wine is fresh and vivid on the nose, with aromas of marasca cherry, pomegranate and notes of violets and spices. The palate is balanced, smooth, with fine tannins and a long harmonious aftertaste.



Harvested: by hand, at the beginning of October

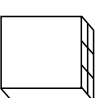
Vinification: 15-17 days of maceration at 25°C in stainless steel tanks with frequent remontage.

Ageing: 1 year in large oak barrels and stainless steel tanks

Total acidity: 5,1 g/l

Residual sugar: <0,5 g/l

Closure: traditional natural cork



375ml | 750ml cartons
1,5L | 3L | 5L 6 | 12 bottles

