



FATTORIA DELLA
AIOLA
Società Agricola a r.l.

CHIANTI CLASSICO RISERVA DOCG 2016

TOSCANA

Technical notes



Grape varieties	Sangiovese 90%, Merlot, Colorino,
Soil	galestro, limestone clay
Harvest	by hand, at the beginning of October
Vinification	18-20 days of maceration at 28°C in steel with frequent remontage
Aging	24 months in large oak barrels. After bottling, 6 months-long aging
Alcohol	13,5 %
Total acidity	5,2 g/l
Residual sugar	<0,5 g/l
Closure	traditional natural cork
Formats	750 ml /cartons 6 bottles, 1,5L, 3L / wood or carton cases

Tasting notes

Color	Deep ruby-red color with purple reflections
Bouquet	Complex scent of pulpy dark berry fruit, subtly spicy nose with a touch of aromatic herbs and spices.
Taste	Balanced mouth with a good persistence, harmonious and dry, with a fresh finish.
Awards	92 points by James Suckling. Check the full Awards list

FATTORIA DELLA AIOLA Soc. Agr. a r.l.

S.P. 102, 53019 Vagliagli (Siena) *** www.aiolawines.com *** tel. +39 0577 322615

C.F. e P.IVA 00066860529