



Chianti Classico

General Notes: L' Aiola is located at 14 Km from Siena across an ancient white road connections Vagliali "the valley of garlics" with Radda in Chianti. Built as a fortress during the local wars between the Florentine Republic and the Republic of Siena which ended on 17th Century. The Aiola Castle went through a radical transformation, the original aspect, characterized by town walls, drawbridge, secret underground tunnels, has gradually left space to an elegant manor villa during the Renaissance period, although it maintained some original elements. In 1934 Aiola was bought by Senator Giovanni Malagodi who started bottling the Chianti Classico with his own label since the 60's, starting so the wine production. In 2012, Aiola ownership passed to some Russian entrepreneurs which paved immediately the way to an important program concerning the replanting of new vineyards and cellar refurbishment though the renovation of all the equipment. Today Aiola lies at the heart of a modern farmhouse in the Classic Chianti, where vineyards, entirely surrounded by ancient holm forests, stretch across 36 hectares. The respect for the environment and its traditions, the rich experience gained during the years alongside of the deployment of cutting-edge equipment are a good recipe up to the brand prestige. Production process: 15-17 days of maceration in stainless steel tanks with frequent remontage at 25/26°C Aging: 12 months in big French barrels and stainless steel tanks.

Product Description

Winery: Fattoria Della Aiola

Region: Tuscany

Grape: 90% Sangiovese - 10% Merlot and Colorino

Production Area: Castelnuovo Berardenga, Vagliagli (Siena)

Appellation: Chianti Classico Docg.

Harvest Period: Beginning of October

Soil: Galestro, Limestone Clay

Plant Breeding: Guyot

Serving Temperature: 18°C.

Alcohol Strength: 13,5%

Tasting notes: Color: Bright ruby red Nose: Classic hints of the Chianti Classico, Black Cherry, Plum, Violet, after we can feel Blueberry and Blackberry, Coffee, Chocolate, Thyme Palate: Strong, distinctly tannin with a fruit y finish

Gastronomical Matching: Classic grilled beef steak,
Roasted meats, Game, Seasoned cheeses