



FATTORIA DELLA
AIOLA
Società Agricola a r.l.

TECHNICAL SHEET

CHIANTI CLASSICO 2016 DOCG



DESCRIPTION	Deep ruby red color. Fresh and vivid 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.
VARIETALS	Sangiovese 90%, Merlot, Colorino
SOIL	galestro, limestone clay
HARVEST	by hand, at the beginning of October
VINIFICATION	15-17 days of maceration at 25°C in stainless steel tanks with frequent remontage.
AGING	1 year in large oak barrels and stainless steel tanks
ALCOHOL	13,5%
TOTAL ACIDITY	5,1 g/l
RESIDUAL SUGAR	<0,5 g/l
CLOSURE	traditional natural cork
FORMATS	375 ml half 750 ml standard bordeaux style bottle 1,5 l magnum 3,0 l double magnum 5,0 l jeroboam
PACKAGING	cartons of 6 bottles