



FATTORIA DELLA  
**AIOLA**  
Società Agricola a r.l.

## TECHNICAL SHEET

# CHIANTI CLASSICO RISERVA 2016 DOCG



DESCRIPTION	Deep ruby red color with purple reflections. Complex scent of pulpy dark berry fruit, slightly spicy with a touch of aromatic herbs. Balanced mouth with a good persistence, harmonious and dry, with a fresh finish.
VARIETALS	mainly Sangiovese
SOIL	galestro, limestone clay
HARVEST	by hand, at the beginning of October
VINIFICATION	18-20 days of maceration at 28°C in stainless steel tanks with frequent remontage.
AGING	2 years in large oak barrels followed by 3 months in bottles
ALCOHOL	13,5%
TOTAL ACIDITY	5,2 g/l
RESIDUAL SUGAR	<0,5 g/l
CLOSURE	traditional natural cork
FORMATS	750 ml standard bordeaux style bottle 1,5 l magnum 3,0 l double magnum
PACKAGING	cartons of 6 bottles
OUT ON THE MARKET	January 2020