



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

## TECHNICAL SHEET

# CHIANTI CLASSICO RISERVA 2020 DOCG



**DESCRIPTION** | Bright red ruby colour. On the nose, tones of cherry, blueberry and red forest berries, delicate spices and hints of Mediterranean herbs. A balanced palate with a medium long finish.

<b>GRAPE VARIETALS</b>	Sangiovese 90%, Merlot, Colorino
<b>SOIL</b>	galestro, limestone clay
<b>HARVESTING</b>	By hand, in the beginning of October
<b>VINIFICATION</b>	18-20 days of maceration at 28°C in stainless steel tanks with frequent pump overs
<b>AGING</b>	18 months in large oak barrels and 6 months in bottles
<b>ALCOHOL</b>	13.5%
<b>TOTAL ACIDITY</b>	5,9 g/l
<b>RESIDUAL SUGAR</b>	<0,5 g/l
<b>CLOSURE</b>	Natural cork
<b>FORMATS</b>	750 ml Bordelaise bottles 1,5 l Magnum 3,0 l double Magnum
<b>PACKAGING</b>	6 or 12 bottles x case.



Contact: Brenda Steinsky  
Email: [Brenda@NicheandNosh.ca](mailto:Brenda@NicheandNosh.ca)  
Phone: +1.902.448.5231  
Website: [www.nicheandnosh.ca](http://www.nicheandnosh.ca)  
Instagram: @nicheandnosh