



FATTORIA DELLA
AIOLA
Società Agricola a r.l.

TECHNICAL SHEET

LOGAIOLO TOSCANA IGT



DESCRIPTION | Red ruby colour with purple nuances. On the nose blueberry, blue plums and cornelian cherry are present side by side with notes of fresh and aromatic herbs and a hint of smoke. The wine is warm and silky on the palate, elegant, offering a well-balanced combination of fruit and spices.

GRAPE VARIETALS	Cabernet Sauvignon 70%, Sangiovese 30%
SOIL	galestro, limestone clay
HARVESTING	By hand, in the beginning of October
VINIFICATION	7 days of maceration in stainless steel tanks with frequent pumpovers
AGING	Aged in large oak barrels and barriques (2nd-3rd passage)
ALCOHOL	14,0%
TOTAL ACIDITY	5,5 g/l
RESIDUAL SUGAR	<1 g/l
CLOSURE	Natural cork
FORMATS	750 ml Bordolese standard
PACKAGING	6 bottle cases