



FATTORIA DELLA
AIOLA



CHIANTI CLASSICO RISERVA 2011

Aiola lies in the heart of the Chianti Classico DOCG area. The manor is what remains from the original Aiola castle which was built in the 1600's during the war between Florence and Siena. New owners took over the winery in 2012 and have made massive investments in the winery and vineyards.

Our vineyards stretch across the hills of Castelnuovo Berardenga and Radda in Chianti, north-west of Siena, at an altitude which varies from 800-1200 feet above sea level. The soil in the vineyards producing this wine are predominately Gallestro and limestone/clay.

GRAPE VARIETIES	Sangiovese 90%, Merlot, Colorino
TASTING NOTES	The Riserva of Chianti Classico has a bright ruby red color that tends toward garnet with ageing. It has a fine and slightly spicy bouquet with scents of violet, iris and forest berries.
DENOMINATION OF ORIGIN	DOCG
PRODUCTION METHOD	Harvested by hand at the beginning of October 18-20 days of maceration in stainless steel tanks with frequent remontage.

ABV 13.0 %

BOTTLE SIZE

750 ml

IMPORTER:  **Bevology** (d/b/a S.P. Raye LLC)

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**CONSORZIO
DEL CHIANTI
CLASSICO**

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