

# ARIA

Chianti Classico D.O.C.G.

## Analyzing

*Production Area:* Casa al Vento, Gaiole in Chianti (Siena)

*Grape variety:* Sangiovese 100%

*Altitude:* 456 m s.l.m

*Cultivation method:* cordone speronato

*Grape - harvest:* by hand during the first decade of October

*Vinification:* in red with thermo-controlling fermentation

*Maceration:* on the marcs for 12 days

*Ageing:* 10 months in oak barrels and at least 3 months in bottle

*Alcohol content:* 13% vol.

## Tasting

In the balloon glass you can note a red ruby colour with soft garnet red nuances on the wine nail; at the nose a bouquet intense and complex with a good balance between fragrances of ripe red pulp fruits (plums and blackberry) and spiced wooden notes. We can define this wine harmonious, dry warm, pleasantly tannic.

Serving temperature: 16° - 18°

Food matching: grilled red meat

The best match of our Chef: Fiorentina Steak.

