

GAIOLÈ

I.G.T. Toscana Rosso

Analyzing

Production area: Ultimo Eremo Casa al Vento, Gaiole in Chianti (SI)

Grape Variety: Sangiovese 50% - Merlot 50%

Altitude: 456 s.l.m.

Cultivation method: cordone speronato

Grape - harvest: by hand during the third decade of September

Vinification: in red with thermo controlling fermentation

Maceration: about 15 days

Ageing: a share in steel vats, the other one in oak barrels; before the consumption at least 3 months of ageing in bottle

Alcohol content: 13% vol.

Tasting

With an intense ruby red colour, this wine offers to the nose a fruited and persistent aroma in which, swirling the glass, is possible to note lights spiced notes of pepper and liquorices. A young wine, dry, fresh, with a good tannin and a good aftertaste.

Serving temperature: 16° - 18° C

Food matching: first courses with strong sauces

The best match of our Chef: Pappardelle with wild boar's meat sauce

