

# FATA

Vino Rosso I.G.T

## *Analyzing*

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

*Grape Variety:* 100% Merlot

*Altitude:* 450 m above sea level

*Production method:* cordone speronato

*Grape harvest:* by hand, during last 2 weeks of September

*Fermentation:* with skins for 25/30 days, temperature carefully controlled throughout this period.

*Aging:* 24 months in oak barrels, 12 months refinement in bottles.

## *Tasting*

In the glass you'll notice a ruby red colour; It has a complex fruity aroma where spicy woody notes fuse with ripe red fruits. This is a balanced, dry and nicely tannic wine.

*Serving temperature:* between 18°C and 20°C

*Ideal with:* grilled red meats, hard cheese

