

# FOHO

Chianti Classico D.O.C.G. - Riserva

## Analyzing

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

*Grape Variety:* Sangiovese 90% - Merlot 10%

*Altitude:* 456 slm

*Cultivation method:* cordone speronato

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

*Vinification:* in red with thermo controlling fermentation

*Maceration:* about 30 days

*Ageing:* 18 months in oak barrels and at least 6 months in bottle

*Alcohol content:* 14% vol.

## Tasting

Ruby red colour with garnet highlights. The aroma is very intense and complex; you can smell immediately spiced wood notes (nutmeg and cacao) and then the typical Chianti fragrance of violet. The wine is smooth, elegant, warm with a long aftertaste

*Serving temperature:* 18° - 20° C

*Food matching:* meat second courses

*The best match of our Chef:* Fagiano alla senese

