



# Kosher Certification

## HARVEST 2021 – KOSHER CERTIFICATION

With the 2021 Harvest we start to produce our Chianti Classico Aria and T'Amo Tuscan Red also with Kosher Certification.





GAIOLE IN CHIANTI



# CHIANTI CLASSICO ARIA - DOCG KOSHER

## ARIA or aRia??

The first reference is to the natural element: the air of our hills. On the back label you can read the same word written with capital R. In this way you get 'Ria', dedicated to Ria, Francesco's mother, who passed away when the first bottles of Chianti Classico were produced.

## TECHNICAL SHEET

**Year:**  
2022

**Grape variety:**  
100% Sangiovese

**Vine breeding:**  
Guyot and spurred cordon

**Soil composition:**  
Marl, limestone and red clay

**Harvest:**  
Manual, late September to early October

**Vinification**  
Red, on the skins for 25-30 days with thermo-controlled fermentation process

**Ageing:**  
6 months in Barrique and Tonneaux

**Alcohol:**  
13,5%

**Tasting notes:**  
Ruby red, bright. On the nose fresh red fruits, prune and cherry with floral notes and a subtle spiciness. In the mouth it is dry, warm with great acidity and sapidity. Good body, elegant and persistent

**Pairing:**  
Ideal with meat dishes, great with our traditional pappardelle with wild boar ragu





GAIOLE IN CHIANTI



# T'AMO TOSCANA ROSSO IGT KOSHER

It is our young red, but neither basic or ordinary. The name 'T'amo', besides being perfect for a romantic dinner, an anniversary or a wedding, it was chosen because it is the only wine from our production in which Sangiovese and Merlot meet.

## TECHNICAL SHEET

**Year:**  
2022

**Grape variety:**  
50% Sangiovese – 50%  
Merlot

**Vine breeding:**  
Guyot and spurred  
cordon

**Soil composition:**  
Marl, limestone and red  
clay:

**Harvest:**  
Manual, late September  
to early October

**Vinification**  
Red on the skins 25-30  
days with  
thermo-controlled  
fermentation process

**Ageing:**  
Steel with a small  
passage in Barrique e  
Tonneaux steel

**Grado Alcolico:**  
13,5%

**Tasting notes**  
Ruby red. On the nose  
floral notes and red and  
black fruit like cherry and  
blackberry  
Dry and perfect balanced  
between Sangiovese and  
Merlot notes.

**Abbinamento:**  
Perfect with all course,  
from aperitif to second  
course

