



Chianti Classico Riserva DOCG 2016

Fattoria della Aiola, Tuscany, Italy

eCommerce # 732767 | 13.5 % alc./vol. | \$40.05

Elegant structure, fresh and youthful. Warm and lightly spicy palate, with smooth velvety aftertaste.

“Cherries, hot-stone notes and fruit tea come through here on the nose. Medium to full body, firm, silky tannins and a flavourful finish. The vertical line running through this imparts freshness. Drink or hold.”

Score – 92p on 2015 vintage (James Suckling, 2019)

Terroir:

Vineyards extend over an area of about 36 hectares on the hills of the municipalities of Castelnuovo Berardenga and Radda in Chianti, northwest of Siena, at an altitude of 250 to 440 m. The soil of Aiola farm is mainly of three types: Alberese, the soil that makes tannic wines, structured and very intense, Galestro, gives wines elegance and a great potential for aging, Arenaria, from this soil is obtained the elegant and fragrant wine. Mainly cultivate Sangiovese.



Vinification:

Temperature controlled fermentation, aging 2 years in French oak. Once bottled, wines make use of a further period of refinement for a few months.

Variety: Sangiovese 90%, Colorino 5%, Merlot 5%

Residual Sugar: 0.5 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for meat-based dishes, from steaks to stews.

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James Suckling (15vntg)

92p

Decanter (15vntg)

90p SILVER

SMV, Canada (15vntg)

GOLD