



Armata dell'Aiola Fattoria della Aiola, Tuscany, Italy

eCommerce # 732775 | 12.5 % alc./vol. | \$23.05

"A pretty Tuscan red, suggesting tulips, raspberries and lemon pith. Medium-bodied with fine tannins and colourful acidity. Drink now."

Score – 90p (James Suckling, 2019)

Fresh and fruity, with raspberry and cherries as dominant notes, followed by tulips and peonies. Light and smooth, with elegant tannins and a balanced aftertaste.

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:

Handpicked in the end of September, maceration for 14 days in stainless steel tanks at 25°C with frequent remontages. Aging for 12 months in stainless steel.

Variety: Sangiovese 90%, Merlot 10%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect aperitif. Ideal to accompany starters - cured meats, cheese, meat salads, crostini.

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James Suckling

90p

