



Rosso del Senatore IGT 2015 Fattoria della Aiola, Tuscany, Italy

eCommerce # 732791 | 13.5 % alc./vol. | \$46.05

“A wine of superior concentration, which on the nose and in its long persistence reveals itself to be complete, clean, of great olfactory elegance.”

Score – 91p (Luca Maroni)

Intense red colour with deep purple reflections. A rich fruity nose, very warm on the palate, with smooth, velvety tannins.

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:

Fermentation: ~23 days of maceration at ~27°C in stainless steel tanks with frequent remontage. Aged 24 months in barriques and tonneaux.

Variety: Merlot 50%, Sangiovese 30%, Cabernet Sauvignon 20%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 16°C. Perfect accompaniment for pasta with meat sauce, rabbit, pork, spicy sausages, mid-spicy Chinese and Indian cuisine.

**Luca Maroni
Wine Expo PL**

**91p
GOLD**

