



# CHIANTI CLASSICO

DOCG CHIELLE

## Tasting notes

Chianti Classico Podere l'Aja "Chielle" embodies the highest expression of the typical characteristics of Chianti territory. Produced with Chielle's finest grapes only, our oldest Vineyard. This wine is very complex, structured and with great personality, elegant and harmonious, with a pleasant freshness.

## Vinification and aging

Wine making process and maturing: traditional, in steel vats, using a pied de cuve, that is a starter of the alcoholic fermentation with indigenous yeast lying on the grape skin. Only one 30 Hl Slavonian wood barrel is used for the ageing, for at least 12 months before bottling.

## Food pairing

Pair with red meats, cold cuts, sausages and strong mature cheeses.

 Grape variety

100% Sangiovese

 Vine

Guyot cordon-trained spur-pruned

 Appellation

DOCG Chielle

 Production area

Radda in Chianti – vigna Chielle