



CHIANTI CLASSICO

DOCG

Tasting notes

Chianti Classico DOCG Podere l'Aja represents the most natural and peculiar expression of Radda in Chianti territory. Bright ruby red colour, full and long lasting aroma with hints of red berry, Chianti Classico DOCG Podere l'Aja conjugates quality and great drinkability.

Vinification and aging

Traditional, in steel vats at a controller temperature (28°C), with daily pump over to extract the best parts of the grape. 12 months of ageing in Slavonian wood barrell precede the bottling with 3 more months of refining in the bottle before selling.

Food pairing

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

Grape variety

90% Sangiovese 10% Merlot.

Vine

Guyot cordon-trained spur-pruned

Appellation

DOCG

Production area

Radda in Chianti



Italian
Wine
Atelier

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