

CONTE ALDOBRANDO



CHIANTI

Name: Chianti

Appellation: Chianti DOCG

Grapes: Sangiovese, Merlot, Syrah

Vinification: Long maceration at controlled temperature

Ageing: 6 months in barriques, 6 months in bottle

Color: Deep ruby red

Bouquet: Complex, notes of sweet violet and vanilla

Taste: Fine and well-balanced. hints of soft fruits with a pleasant spicy aftertaste

Food combination: Liver crostini, baked pasta, beef fillet with spinach, game with polenta

Alcohol: 13,5%

Serving temperature: 18°-20°

The Conte Aldobrando estate is located in Tuscany, between Florence and Pisa and belongs to the degli Azzoni family. The total area of the estate is 285 hectares where 18 are cultivated with vineyards and the vinification is made in his own wine cellar located in La Rotta. There is a protected wood area of 180 hectares where the fauna is preserved. The aim is to let the wine express the potential and the specificity of the soil. During the past years big investments were made in order to achieve a sustainable agriculture where the environment is preserved. Few years ago a new resort was open, where is possible to taste the wines having a relaxing weekend surrounded by nature. www.lesodole.it

