

DIEVOLE

DAL 1090



VIN SANTO DEL CHIANTI CLASSICO DOC



2018

IN THE VINEYARD

Altitude: 300-420 mt. sml

Exposition: south, south west

Soil composition: arenaceous, sandy and loamy

IN THE CELLAR

The grapes are dried on reed mats placed in a well ventilated, dry room. The juice is put in chestnut kegs (50 lt small sealed barrels) where it ferments spontaneously. The must ages inside the casks for 5 years during which undergoes a long and slow oxidation giving the wine its uniqueness. Final aging in bottle for 6 months.

NOTES

Color: amber

Bouquet: intense perfumes of dried fruit, honey, nuts and raisins.

Taste: sweet and warm, with elegant almond aftertaste, biscuit and walnut.

The finish is very complex and persistent.