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Fattoria della  
**AIOLA**

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*Toscana, Italy*



## **The legendary history of Aiola, from Fortress to Fattoria**

FATTORIA DELLA AIOLA, just like its wines, is a fasci-nating mixture of new and old, innovation and timeless traditions. Over 650 years ago the mighty Aiola fortress owned by the noble Bellanti family protected the road to Siena. The imposing stronghold, surrounded then, as it is now, with vineyards and forests, fell under attack of the Florentine troops in 1554, its towers were cut down and the moats filled in.

Losing its military importance, Aiola remained an important agricultural estate: its vineyards are listed in the XVII century tax registers. But it was Giovanni Malagodi, a politician and once a Pres-ident of the Italian Senate, an innovative thinker who made famous the Aiola CHIANTI CLASSICO. Well ahead of his times «il Senatore» also experimented with inter-national grapes, blending them with Tuscan Sangiovese and creating what would later be known as «Super Tus-can» wines.

In 2015 the wine production was fully modernized, and the ageing cellar renovated completely. The company is planning further growth and invests in planting new vineyards.

Aiola wines are created by one of the most renowned and professional oenologists in the Chianti Classico territory — Paolo Salvi. Under his guidance and thanks to the dedication of the company team, Chianti Classico and IGT wines from Fattoria della Aiola garner international awards, while the Cru «Cancello Rosso» has been classified as Gran Selezione — the top tier of the Chianti Classico wines.

Since 2019 Aiola is in the process of converting to biological standards of production. We adhere to principles of sustainable agriculture, and use only bio-compatible products for all operations in the vineyards and in the cellar.



*There is  
no greater Italian  
wine territory  
than Tuscany's  
Chianti Classico*



# Chianti Classico DOCG

**Varieties:**

Sangiovese 90%,  
Merlot, Colorino

**Soil:** galestro,  
limestone clay

**Alcohol:** 13,5%



Aiola Chianti Classico is the flagship wine of the estate, the core of our wine portfolio. Made from 90% Sangiovese, blended with Merlot and Colorino, Aiola Chianti Classico was officially «born» in 1947, though delicious red wine from Sangiovese had been produced at the estate for centuries. This deep ruby-red wine is fresh and vivid on the nose, with aromas of marasca cherry, pomegranate and notes of violets and spices. The palate is balanced, smooth, with fine tannins and a long harmonious aftertaste.

**Harvested:** by hand, at the beginning of October

**Vinification:** 15-17 days of maceration at 25°C in stainless steel tanks with frequent remontage.

**Ageing:** 1 year in large oak barrels and stainless steel tanks

**Total acidity:** 5,1 g/l

**Residual sugar:** <0,5 g/l

**Closure:** traditional natural cork



375ml | 750ml  
1,5L | 3L | 5L



cartons  
6 | 12 bottles





**Varieties:**

Sangiovese 90%,  
Merlot, Colorino

**Soil:** galestro,  
limestone clay

**Alcohol:** 13,5%



# Chianti Classico Riserva DOCG

The Riserva journey starts in the vineyard: the best grapes come from deeply rooted plants that struggle to get water and nutrients from the sun-scorched soil. The wine is then aged in large old oak barrels (botti) gaining its unique and memorable flavour. Authentic, elegant and amazingly food-friendly, Aiola Riserva is a true expression of the Tuscan hills and winding roads. In the glass, the wine shows an intense ruby red colour with garnet reflections. It delights you with a refined, subtly spicy nose opening to ripe black fruit and herbs. Medium body, vibrant tannins and a fresh finish.

**Harvested:** by hand, at the beginning of october

**Vinification:** 18-20 days of maceration at 28°C in stainless steel tanks with frequent remontage.

**Ageing:** 2 years in large oak barrels followed by 6 months in bottles

**Total acidity:** 4,8 g/l

**Residual sugar:** <0,5 g/l

**Closure:** traditional natural cork



750 ml  
1,5L | 3,0L



cartons  
of 6 | 12 bottles





# Cancellorosso

**Varieties:**

90 % Sangiovese,  
Merlot, Colorino

**Soil:** Alberese, limestone

**Alcohol:** 13,5%



# Chianti Classico Gran Selezione DOCG

Hand-picked grapes for the single cru Gran Selezione «Cancellorosso» come from the vineyard of the same name – «Cancellorosso», literally «Red Gate». The vineyard enjoys southwest exposure at an altitude of 380 m. Perfect light and day-night temperature contrasts provide for a sophisticated and deep Chianti Classico with enhanced aroma and subtle minerality. Ample, harmonious nose with ripe fruit, balsamic notes, liquorice, hints of vanilla and other spices. A full-bodied, balanced and well-structured wine with ripe tannins and an expressive finish.

**Harvested:** by hand, at the beginning of October

**Vinification:** 20-25 days of maceration in stainless steel tanks at 26-28°C with frequent remontage.

**Ageing:** 30 months in tonneaux (French oak) followed by 6 months in bottles

**Total acidity:** 4,8 g/l

**Residual sugar:** 1,1 g/l

**Closure:** Traditional natural cork



750 ml,  
1,5L



cartons  
of 6 bottles





*IGT Toscana –  
where  
winemakers’  
creativity reflects  
the soul  
of Tuscany*





**Varieties:**  
Sangiovese 70%,  
Merlot 30%  
**Soil:** Galestro,  
limestone clay  
**Alcohol:** 12,5%

# ARMATA dell'AIOLA IGT

A new red wine in the Aiola portfolio: a blend of Sangiovese from the Aiola hills with Merlot from the estate vineyards. The wine shows a beautiful intense ruby red colour, while on the nose it presents very pleasant and intense notes fresh red fruit. The palate is in full harmony with the aromatics, seducing you with lush red fruits, leaving the mouth clean and fresh, with delicious flowery aftertaste.

**Harvested:** by hand, third decade of September  
**Vinification:** 14 days of maceration at 25°C in stainless steel tanks with frequent remontage.  
**Aging:** 1 year in stainless steel  
**Total acidity:** 4,9 g/l  
**Residual sugar:** <1 g/l  
**Closure:** synthetic cork



750 ml



cartons  
of 6 bottles



**Varieties:**

Cabernet Sauvignon  
70%, Sangiovese 30%

**Soil:** Galestro,  
limestone clay

**Alcohol:** 13,5%



# Logaiolo IGT

Tuscany meets France in this blend of modern and traditional approach to winemaking, with which Aiola celebrates the art of assemblage. Sangiovese and Cabernet Sauvignon offer their best in Logaiolo, literally «a hard-working local peasant» in Tuscan dialect. A new classic in the making, this wine is beautifully drinkable and amazingly food-friendly, providing an excellent pairing with a large variety of dishes. In the glass it's deep purple red. Aromas of ripe raspberry and blueberry with hints of fresh herbs and hay. Warm and rich on the palate with a pleasant spiciness.

**Harvested:** by hand, at the beginning of October

**Vinification:** 15-17 days of maceration in stainless steel tanks with frequent remontage.

**Ageing:** in large old French oak barrels for 18 months and stainless steel tanks

**Total acidity:** 5,6 g/l

**Residual sugar:** <1.0 g/l

**Closure:** traditional natural cork



750 ml



cartons  
of 6 bottles

**Varieties:**

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

**Soil:** galestro,  
limestone clay

**Alcohol:** 13,5%

# ROSSO del Senatore IGT

A signature wine of Fattoria della Aiola, Rosso del Senatore, «Senator's Red», was created by its founder, Senator Giovanni Malagodi. An Aiola's take on «Super Tuscan», made from Merlot, Cabernet Sauvignon and Sangiovese, with a harmonious balance of rich and soft flavours, this wine brings out the best of each grape characteristics but with the unquestionable spirit of Toscana. «Rosso del Senatore» spends at least 24 months in French oak barrels and over 3 months in bottles. An intense deep ruby red colour with garnet reflections. Complex, slightly spicy nose of ripe red fruit. On the palate very warm and velvety with smooth tannins.

**Harvested:** by hand, at the beginning of October

**Vinification:** 20-25 days of maceration in stainless steel tanks at 26-28°C with frequent remontage.

**Ageing:** 24 months in barriques and tonneaux

**Total acidity:** 4,8 g/l

**Residual sugar:** <1.0 g/l

**Closure:** traditional natural cork



750 ml



cartons  
of 6 bottles



**Varieties:**  
pure Sangiovese  
**Soil:** galestro,  
limestone clay  
**Alcohol:** 13%

# ROSATO dell'AIOLA IGT

Our Rosé is obtained from the first, soft, pressing of Sangiovese grapes. The colour is brilliant, beautiful bright pink. The fragrance instantly recalls fresh fruit – peach and apricot, ending with light citrusy notes. The rich and soft taste and a light but tangible body create a well-balanced wine, making our Rosé a suitable wine for many occasions: from an aperitif to a wine to go with a full meal. Its ability to leave the mouth clean makes for a great food pairing with seafood dishes. A rich, round palate is complemented by lasting fresh and fruity finish.

**Harvested:** by hand, third decade of September  
**Vinification:** in stainless steel tanks with temperature monitoring  
**Ageing:** 6 months in stainless steel tanks  
**Total acidity:** 4,93 g/l  
**Residual sugar:** <1 g/l  
**Closure:** synthetic cork



750 ml



cartons  
of 6 bottles

**Varieties:**

Sauvignon 70%,  
Chardonnay 30%

**Soil:** galestro,  
limestone clay

**Alcohol:** 12%

# BIANCO dell'AIOLA IGT

The white wine Bianco dell'Aiola is produced with Sauvignon and Chardonnay grapes, bringing out the best of both: the freshness typical of Sauvignon and the structure given by Chardonnay. Ageing in stainless steel allows preserving and enhancing this freshness. Bright reflections highlight the pale straw yellow colour in the glass. The nose offers characteristic and intense aromas of peach, citrus and exotic fruits. The cool elegant taste, reviving and underscored by light bittersweet notes in the end, and a well-balanced acidity make this wine perfect for aperitifs, seafood salads and Mediterranean dishes.

**Harvested:** by hand, third decade of September

**Vinification:** 24 hours in contact with skins, in stainless steel tanks with temperature monitoring

**Ageing:** 6 months in stainless steel tanks

**Total acidity:** 4,93 g/l

**Residual sugar:** <1 g/l

**Closure:** synthetic cork



750 ml



cartons  
of 6 bottles



**Varieties:**

pure Sangiovese

**Type:** Spumante – Rosé  
sparkling wine,  
method Charmat

**Soil:** limestone clay

**Alcohol:** 12,5%

# BRUT Rosé dell'AIOLA

A sparkling rosé, modern, elegant and lively with a seductive aroma of white fruits, berries and hot summer field flowers. The finish is bright and long. The pink copper colour with a hint of raspberry when young evolves to salmon while ageing. It is an enjoyable and personable wine, perfect for the entire meal, ideal with shellfish and seafood. Excellent as aperitif.

**Harvested:** by hand, early harvest in the second half of September

**Vinification:** soft pneumatic pressing to preserve the integrity of the grapes. Vinification in white, cold static decantation. Charmat method is used to obtain a fine perlage.

**Fermentation:** in stainless steel containers at a controlled temperature of +16° to +20°C.

**Sparkling:** secondary fermentation in an autoclave of 30 hl.

**Total acidity:** 4,93 g/l

**Residual sugar:** <1 g/l

**Closure:** natural cork



750 ml



cartons  
of 6 bottles

# Grappa L'AIOLA



Made from  
Sangiovese pomace  
**Aged:** 12 months  
in oak casks  
**Alcohol:** 45% vol

The grappa L'Aiola, a noble, amber-colored spirit, soft, elegant and aromatic is one of the best grappas coming from Tuscany, well known to connoisseurs in Italy and abroad. It is made from Sangiovese pomace using continuous distillation method. After resting in vats, our grappa is aged for 12 months in oak casks.

**Color:** light amber.

**Perfume:** simple but very clean aroma, evoking floral essences, hay and elderberry.

**Taste:** soft impact that slowly releases its vigour, opening up very well in the mouth.

**Aftertaste and lasting aromas:** evolving from floral and fruity nose to a deliciously spicy finish.



700 ml



cartons  
of 6 bottles





*Consider the sun's  
heat that turns to wine  
when it joins forces with  
the juice that flow.  
Dante*

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CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013