

# DIEVOLE

DAL 1090



## VINEGAR CHIANTI CLASSICO MILLESIMATO

2009

So pungent that you fuel the taste buds and the mind. With every drop you emulsify and add flavor to the oil, which, now lively, refines the food and makes the spirit of Chianti Classic wine more acute, as sharp as a sword edge and in line with your thoughts.

Acidity: 8.50 g/l  
Residual alcohol: 0.40 % in vol  
Dry extract: 0.80 g/l  
PH: 3.20

**AGING:**  
8 months in oak casks

**MAXIMUM STORAGE:**  
36 months from the packaging date

**TASTING NOTES:**  
Limpid, bright and ruby red in appearance. Vinegary and moderately pungent aroma. Very intense and lively flavor with balanced acidity.

**FOOD PAIRING:**  
Serve generously with all fresh and cooked vegetables in according to your preference. Superb when cooked with offal and game.

