

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:
Clear, brilliant and ruby red in appearance. - The aroma is vinegary and moderately pungent. The flavor is noticeably intense and vivid, however 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.

