


**CASTELLO DI
ALBOLA**
 RADDA IN CHIANTI


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**CHIANTI
CLASSICO**
DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA



In the ancient lands of Castello di Albola, once ruled by the noble Houses of Tuscany, namely the Pazzi, the Acciaiuoli and the Ginori Conti, the vine has flourished for centuries, and in the sublime beauty of these landscapes it yields perfect fruit. The high altitude, the diversity and suitability of the soils for wine growing, and the perfect exposure form a unified whole, a 'radiant jewel' that shines with its own light against the glittering treasure trove that is Chianti Classico, with its sloping hillside vineyards, historic buildings and artistic treasures. This outstanding Estate requires daily dedication and constant care, and rewards those who love it with wines that are truly extraordinary: striving to match the splendour of Castello di Albola, they are authentic and seductive and demand devotion and thoughtful meditation.

CHIANTI CLASSICO DOCG 2020

The Sangiovese grapes are carefully harvested and vinified in the traditional style of the "high hill" estate, delivering exceptional minerality, freshness and sublime elegance.



APPELLATION
Chianti Classico DOCG



AREA OF PRODUCTION
Radda in Chianti, Chianti Classico



GRAPES
100% Sangiovese



HARVEST PERIOD
Early October



HARVEST
2018



HARVEST METHOD
Hand harvest in bins

VINTAGE CONDITIONS

A cool spring followed by a long hot summer season delivered good temperature variation between day and night. These diurnal rhythms bought optimal conditions for grape ripening. Rainfall in June and September meant that from veraison to harvest water reserves remained healthy and caused no undue hydration stress whilst fresh breezes diminished the risk of fungal disease.



PLANTING DENSITY
5.000 vines/ha



YIELD PER HECTARE
60 q/ha



ALCOHOL CONTENT
13,5% vol.



SERVING TEMPERATURE
16° - 18° C



AVAILABLE SIZES
750 ml - 1500 ml - 3000ml -



AGEING POTENTIAL
6 - 8myears



FIRST YEAR OF PRODUCTION
1979

SOIL TYPE

The altitude of the vineyards is between 350 and 650 meters. The soils fall on the alberese geological formation, which originated from Pliocene marine deposits. This resulted in soils with a clay texture and good internal drainage.

TRAINING METHOD

Guyon and Spurred cordon.

VINIFICATION AND AGEING

The hand harvested grapes are vinified with a continued attention to detail typical of traditional fermentation methods. The presence of skins bringing during this process enhances the unique character of the Castello di Albola estate vineyards and the terroir of Radda in Chianti. The wine spends 12 months in Slavonian oak barrels where malolactic fermentation occurs and this is followed by bottle ageing.

TASTING NOTES

COLOUR: intense and lively ruby red.

BOUQUET: notes of fresh red fruit and violet mammola.

FLAVOR: harmonious and fresh with well-integrated tannins, excellent to drink now.

FOOD PAIRINGS

Excellent with traditional Italian sauce-based pasta dishes, as well as roasted white meats and medium-aged cheeses.

