CASTELLO DI
ALBOLA
RADDA IN CHIANTI

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.

SANTA CATERINA 2018

CHIANTI CLASSICO DOCG GRAN SELEZIONE

Chianti Classico Gran Selezione Santa Caterina takes its name from a single vineyard covering just a little more than five hectares on a south-facing slope, at an average altitude of 550 metres. It is a privileged parcel due to the composition of the soil, rich in galestro (a rocky, schistous clay soil), and to the quality of the Sangiovese grapes grown there. Vinified from a single variety, with a long ageing period in wood barrels, they turn into a shiny wine in the glass, with an invigorating scent and a strong, long-lasting taste that encapsulates the very soul of Castello di Albola.

APPELLATION
Chianti Classico
Gran Selezione DOCG

AREA OF PRODUCTION
Radda in Chianti, Chianti Classico

GRAPES
100% Sangiovese

HARVEST PERIOD
Early October

HARVEST
2018

HARVEST METHOD
Hand-picked in 300-kg bins

VINTAGE CONDITIONS

2018 was a very unstable year, characterized by a particularly cold winter and a spring full of rains. For this reason, careful interventions have been planned in the vineyard to avoid botrytis problems. Fortunately, the month of September was marked by sunny and windy days. The grapes reached a correct ripeness thanks to a very effective foliar system and an excellent temperature range between day and night.

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CHIANTI CLASSICO DOCG GRAN SELEZIONE

PLANTING DENSITY
5.000 vines/ha

YIELD PER HECTARE
50 q/h

ALCOHOL CONTENT
13,5% vol.

SERVING TEMPERATURE
16° - 18° C

AVAILABLE SIZES
750 ml - 1500 ml - 3000ml - 5000ml

AGEING POTENTIAL
20 years

FIRST YEAR OF PRODUCTION
2013

93 PTS.
JAMESSUCKLING.COM

SOIL TYPE
The Santa Caterina vineyard is located at the foot of the medieval village, around 550 metres above sea level, and faces fully south. This area is characterised by a clayey soil, with good internal drainage due to the presence of fine gravel.

TRAINING METHOD
Spurred cordon.

VINIFICATION AND AGEING
Fermented in stainless steel tanks at a controlled temperature, where it is left to macerate for about 3 weeks. Once the malolactic fermentation process has come to an end, 50% of the wine is placed in barriques and the other half in large Slavonian oak barrels to age for 14 months, followed by a further year and a half in the bottle.

TASTING NOTES

COLOUR: intense ruby red flecked with burgundy.

BOQUET: intense and elegant with floral notes of lily and a good concentration of ripe red fruit.

FLAVOR: strong and full-bodied with sweet tannins. Long, persistent finish.

FOOD PAIRINGS
Excellent with flavourful first courses, red meat, meat roasts, game, aged and medium-aged cheeses.

CASTELLO DI ALBOLA
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