CASTELLO DI
ALBOLA
RADDA IN CHIANTI

The medieval village of Castello di Albola, on the gorgeous hills of Radda in Chianti, has played a leading role in the Chianti Classico area for centuries; since 1500 it has been the home of noble Florentine families, first the Acciaiuoli, then the Pazzi and the Ginori Conti. The link between this area and wine is so strong that in 1841 the geographer and naturalist Emanuele Repetti wrote in the 'Dizionario fisico geografico del Granducato di Toscana': "*Properly called Albola, a land accredited for its vineyards, from which perhaps the best Chianti wines are obtained.*"

Even today, the diverse composition of the soils, the fortunate exposures and the elevated altitudes create the conditions for wine production focused on excellence and in seamless harmony with the historic buildings, landscapes, art and culture of this marvellous corner of Chianti Classico.

IL SOLATÍO 2020
CHIANTI CLASSICO GRAN SELEZIONE
ORGANIC

APPELLATION
Chianti Classico Gran Selezione DOCG

PRODUCTION AREA
Radda in Chianti

GRAPES
Sangiovese 100%

PLANT DENSITY
5.000 vines/ha

VINE TRAINING
Spurred cordon

YIELD PER HECTAR
50 q/ha

HARVEST TIMING
Early October

HARVEST TYPE
Manual

TOTAL PRODUCTION
5.000

ALCOHOL CONTENT
13,5 % vol.

SERVING TEMPERATURE
16-18 °C

AVAILABLE FORMATS
75 cl – 150 cl – 300 cl – 500 cl

FIRST VINTAGE
2006

AGEING POTENTIAL
20 - 25 years

CASTELLO DI ALBOLA
Via Pian d'Albola, 31 - 53017 Radda in Chianti (Siena) - Tel. 0577 738019 - Fax 0577 738793 - info@albola.it - www.albola.it

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Il Solatio 2020

VINTAGE

A cool spring followed by a long, hot summer, with good temperature differences between day and night. Allowing the optimal completion of the ripening process of the grapes. June and September with good rainfall followed by a lot of wind which guaranteed the absence of water stress and fungal diseases. From veraison to harvest, the grapes ripened correctly also thanks to the water reserves stored in the ground in the previous months.

SOIL TYPE

A single vineyard covering less than one hectare, aged about 20 years. It rests on a steep, rocky slope, known as Solatio for its south-eastern exposure at an altitude of 550 to 580 m; the soil is mainly formed by rock fragments - Alberese - a highly permeable soil type with low fertility levels.

WINEMAKING AND AGEING

The must obtained from single-varietal Sangiovese grapes undergoes a simple, traditional wine-making process with a maceration period that lasts about 3 weeks, followed by malolactic fermentation. The first part of the ageing, lasting approximately 10-12 months, takes place partly in 36 hl Slavonian oak casks and partly in new and second passage tonneaux. The wines are then blended to rest in Slavonian oak barrels for 6 months before bottling. Bottle ageing continues for a further 18 months.

TASTING NOTES

Colour:	intense ruby red flecked with burgundy
Bouquet:	intense with hints of cherry jam, spices, cinnamon, pepper and tobacco
Taste:	elegant and savoury with notes of dark red berry fruit and spices. Long, persistent finish

FOOD PAIRINGS

Excellent with red meats, game and aged cheeses

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