

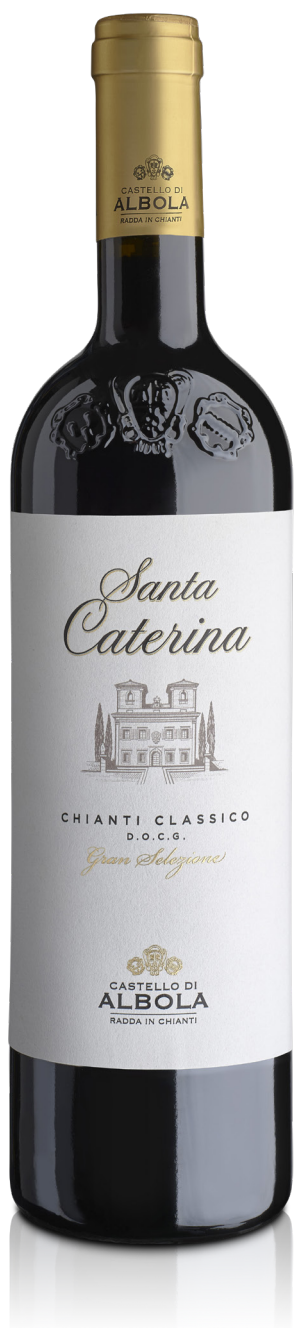


In the ancient lands of Castello di Albola, once ruled by the noble Houses of Tuscany, namely the Pazzi, the Acciaiuoli and the Ginori Conti, the vine has flourished for centuries, and in the sublime beauty of these landscapes it yields perfect fruit. The high altitude, the diversity and suitability 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 2015

### 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  
DOCG Gran Selezione



#### PRODUCTION AREA

Radda in Chianti,  
Chianti Classico



#### HARVEST

2015



#### GRAPES

100% Sangiovese



#### HARVEST PERIOD

First ten days of  
October



#### HARVEST METHOD

Hand-picked in  
300-kg bins

#### 2015 CLIMATE

The year 2015 was characterised by a regular climate. After a mild and fairly dry winter, a relatively cool spring followed, with a rainy April and a basically dry May. Regular temperatures created an excellent environment for growth and led to perfect flowering. A warm, dry summer, with some rainfall in August and a particularly mild September, allowed the grapes to ripen constantly and regularly. Sangiovese grapes were picked in the first days of October. Overall it was a very good vintage, which has enhanced the characteristics of Sangiovese grapes.



**PLANTING DENSITY**  
5,000 vines/ha



**YIELD PER HECTARE**  
50 q/ha



**ALCOHOL CONTENT**  
13,5% vol.



**SERVING TEMPERATURE**  
16° - 18° C



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



**AGEING POTENTIAL**  
20 years



**FIRST YEAR OF PRODUCTION**  
2013



#### SOIL TYPE

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

#### TRAINING METHOD

Cordon system.

#### 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.

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

*FLAVOUR:* 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.