



CASTELLO DI
ALBOLA
RADDA IN CHIANTI

Chianti Classico Riserva

Made from the finest Sangiovese grapes of the estate, this wine matures in oak for two years. Its tannins give the wine its extraordinary texture: they are as concentrated as the fruit is mellow. It has a distinct tangy quality on the palate and rich fruit on the nose, with evolved tones of fruit and dried flowers. It is a wine that expresses perfectly the terroir of Chianti Classico, whose very landscape it captures in the bottle. One can detect the high-altitude vineyards in its finesse, the heat of the earth in its depth and the nuances of woodlands in its extraordinarily persistent bouquet. It is a wine to serve with succulent, rich dishes, to be drunk with respect for history but also with the joy of discovery.



APPELLATION

Chianti Classico DOCG
Riserva



AREA

Radda in Chianti (Siena),
the Chianti Classico zone



GRAPES

95% Sangiovese
5% Canaiolo



ALCOHOL LEVEL

13% vol



BOTTLE SIZE

750 ml - 1500 ml

TYPE OF SOIL

The vineyard is situated at Pian d'Albola in the hills of Radda in Chianti, at an altitude of around 400 m. (1,310 ft.). It has a southerly exposure, and lies on well-structured clayey soils characterized by the presence of stones (the famous alberese found throughout the Chianti Classico zone).

TRAINING SYSTEM

Cordon Spur and Tuscan capovolto.

PLANT DENSITY

3,500 vines per hectare (1,415 per acre). The average age of the vines is 20 years.

YIELD

6000 Kg. per hectare.

VINIFICATION AND AGEING

The must, which comes from grapes picked by hand, is placed in horizontal vinification tanks where it remains for around 3 weeks. Once the malolactic fermentation is complete, the wine immediately goes into oak casks for aging. Maturation lasts 15 months: 10% of the wine goes into Allier oak barriques, the remaining 90% into traditional Slavonian oak barrels. This is followed by 12 months' maturation in stainless steel and a further three months in bottle before release.