



CASTELLO DI  
**ALBOLA**  
RADDA IN CHIANTI



## Chianti Classico



### APPELLATION

Chianti Classico DOCG



### AREA

Radda in Chianti (Siena)



### GRAPES

95% Sangiovese  
5% Canaiolo



### ALCOHOL LEVEL

13% vol



### BOTTLE SIZE

375 ml - 750 ml  
1500 ml - 3000 ml

### VINIFICATION AND AGEING

The grapes are picked by hand and then vinified with great care, using the traditional method of fermentation in the presence of the skins so as to highlight the strong personality conferred by the soils of Radda in Chianti. After the malolactic fermentation, the wine matures in Slavonian oak casks for 12 months.

### COLOUR

Ruby-red tending towards garnet.

### BOUQUET

Elegant, with delicate scents of violets.

### FLAVOUR

Well-balanced and dry, with good structure and a velvety texture.

### SERVING TEMPERATURE

Serve at 16° - 18° C. (61° - 64° F.)

### FOOD MATCHES

It is a perfect accompaniment for the richly-flavored dishes of the traditional Chianti cuisine, as well as for grilled meats and aged cheeses.