



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.

Oso

From historical Castello d'Albola in the heart of Tuscany comes OSO, - "I dare" in Italian. This seductive blend of Sangiovese, Merlot and Syrah dares to defy the Castello traditions. OSO offers a fresh and vibrant style where fruity aromas of juicy black cherries and luscious blackberries marry with sweet, spicy notes ending in a silky finish. A perfect match for grilled meats, ribs and, if you dare, chocolate!



APPELLATION
Toscana IGT



PRODUCTION AREA
Radda in Chianti (Siena)



GRAPES
60% Sangiovese, 20% Merlot
and 20% Syrah



SERVING TEMPERATURE
Served at around 16-18° C.
(60-64° F).



ALCOHOL CONTENT
13.5% vol.



AVAILABLE SIZES
750 ml



VINIFICATION AND AGEING

The must, pressed from fully ripe grapes, is vinified in vertical fermenting devices for about 10 days at a temperature of 28°C (82.4° F). Malolactic fermentation follows, after which the wine is racked into hectoliter (1,579 gallon) french oak barrels for 12 months to mature.

TASTING NOTES

COLOUR: intense ruby red.

BOUQUET: it shows fruity aromas, particularly notes of cherries, plums and blackberries.

FLAVOUR: fresh and full-bodied, tasty and balanced, it has a fruity finish and aftertaste.

FOOD PAIRINGS

A perfect match for grilled red meats and moderately aged Pecorino cheese, ribs and, if you dare, chocolate.