


**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.

IL SOLATIO 2017

CHIANTI CLASSICO DOCG GRAN SELEZIONE

In the heart of the Castello di Albola estate, beautifully located on a charming and sunny South-east facing steep slope known as Solatio, is a one-hectare parcel planted with Sangiovese. Altitude, which ranges from 550 to 580 metres, and a rocky soil are the key elements of Il Solatio, from which a fine Chianti Classico Gran Selezione is made. The crystal-clear class of this wine resides in its elegant aromas enhanced by rarefied spicy sensations, in its fine tannins and its neat taste, so much to qualify as the clearest expression of this vine.



APPELLATION
Chianti Classico DOCG
Gran Selezione



PRODUCTION AREA
Radda in Chianti, Chianti Classico



GRAPES
100% Sangiovese



SERVING TEMPERATURE
16° - 18° C



ALCOHOL CONTENT
13,5% vol.



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

VINIFICATION 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. Once the maceration and malolactic fermentation process has come to an end, the wine is placed in Allier oak barrels to age for 14 months. This is followed by about 18 months of ageing in bottles. This special combination of soil and tradition brings out the true character of Sangiovese di Radda, a fine wine with a strong personality.

TASTING NOTES

COLOUR: intense ruby red flecked with burgundy.

BOUQUET: intense with hints of cherry jam, hints of spices, cinnamon, pepper and tobacco..

FLAVOUR: elegant and savoury with notes of dark red berry fruit and spices. Long, persistent finish.

FOOD PAIRINGS

It goes well with red meats, game and aged cheeses.



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VINTAGE CONDITIONS

2017 was a hot and sometimes dry vintage, with limited rainfall in the summer. Spring was cool at times, typified by some late frosts in April. Fortunately, the remarkable elevation of the vineyards limited the damage within our estate. In July and August temperatures reached very high peaks. Some wet days, albeit without abundant rainfall, finally arrived at the end of September, in the final period of ripening and close to the harvest, enabling the grapes to achieve complete maturation. Despite the complexity of the climatic conditions and the relative containment of yields, 2017 can certainly be considered an interesting year, characterized by greater concentration, distinct fruity notes, a good balance between tannins and acidity and above-average structure.