



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.

## Chianti Classico DOCG 2015

*This Chianti Classico encloses all the main features of Castello di Albola vineyards. Sangiovese grapes are carefully picked and vinified according to the traditional methods used in the high hills in the area of Radda. A long ageing period in large Slavonia oak batons brings out an assertive personality, defined by minerality, a fresh taste and great elegance.*



### APPELLATION

Chianti Classico  
DOCG



### PRODUCTION AREA

Radda in Chianti,  
Chianti Classico



### HARVEST

2015



### GRAPES

100% Sangiovese



### HARVEST PERIOD

First ten days of  
October



### HARVEST METHOD

Hand-picked in 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**  
5000 vines/ha



**YIELD PER HECTARE**  
60 q/ha



**ALCOHOL CONTENT**  
13% vol.



**SERVING TEMPERATURE**  
16° - 18° C



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



**AGEING POTENTIAL**  
6-8 years



**FIRST YEAR OF PRODUCTION**  
1979



#### SOIL TYPE

The vineyards are cultivated at altitudes between 350 and 650 metres. The lands are located on the hills of Alberese, originated from Pliocene marine deposits. As a result, the area is characterised by a clayey soil, with good internal drainage due to the presence of fine gravel (Galestro and Alberese).

#### TRAINING METHOD

Guyot and cordon system.

#### VINIFICATION AND AGEING

The grapes are hand-picked and carefully vinified according to the traditional fermentation method on grape skins, to bring out the strong personality lent by the area of Radda in Chianti. After malolactic fermentation, the wine is aged in Slavonian oak barrels for 12 months, and then in bottles.

#### TASTING NOTES

*COLOUR:* ruby red with shades of garnet.

*BOUQUET:* fine, with delicate hints of violet.

*FLAVOUR:* harmonious, dry, full-bodied and velvety.

#### FOOD PAIRINGS

It goes well with traditional pasta dishes with tomato sauce, with white meat and meat roasts and medium-aged cheeses.