



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.

## Chianti Classico DOCG Riserva 2015

*This fine Riserva wine is made from the best grapes of eight select vineyards in Castello di Albola, each of which contributes to the end result by delivering a particular note of Sangiovese, made from a single grape variety. The bouquet evokes the strength of the forest and the elegance of the higher rows; with every sip, it translates the warmth of this land into a powerful expression. After resting for almost three years, including fourteen months in oak barrels and another eighteen months in bottle, the ageing process brings out a buoyant personality, with smooth tannins, and a savoury, concentrated taste with hints of black fruit and cut flowers.*



#### APPELLATION

Chianti Classico  
DOCG Riserva



#### 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. After the hot and dry months of June and July, rainfall in August and a particularly mild September allowed the grapes to ripen constantly and regularly. Sangiovese grapes were picked in the last week of September. 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**  
13,5% vol.



**SERVING TEMPERATURE**  
16° - 18° C



**AVAILABLE SIZES**  
750 ml - 1500 ml



**AGEING POTENTIAL**  
20 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, this 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 must is left to settle in vertical tanks for about 3 weeks. Once the malolactic fermentation process is complete, the wine is left to age in wooden barrels. The wine is aged for about 14 months; 40% of the wine rests in Allier oak barrels, and 60% in traditional Slavonian oak barrels. This is followed by 18 months of ageing in bottles.

#### TASTING NOTES

*COLOUR:* ruby red.

*BOUQUET:* intense with notes of berries, tobacco and licorice.

*FLAVOUR:* enveloping and elegant, slightly tart with a long, persistent finish.

#### FOOD PAIRINGS

Excellent with pasta dishes with tomato sauce, red meat, meat roasts, game and medium-aged cheeses.