



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 2019

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 baters 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

2019



GRAPES

100% Sangiovese



HARVEST PERIOD

First ten days of
October



HARVEST METHOD

Hand-picked in bins

2019 CLIMATE

Considering the last five years in Chianti Classico, the 2019 was a relatively fresh vintage.

It was characterized by a cold and dry winter season followed by a spring with below average temperatures, high humidity and widespread rainfall, which led to difficult vine development in the first part of the season.

The summer season, in the last part of the season, during the ripening phase, allowed to obtain a grape capable of guaranteeing the production of wines of great elegance and freshness.



PLANTING DENSITY
5000 vines/ha



YIELD PER HECTARE
60 q/ha



ALCOHOL CONTENT
13,5% 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.