



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 2016

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

2016



GRAPES

100% Sangiovese



HARVEST PERIOD

First ten days of
October



HARVEST METHOD

Hand-picked in bins

2016 CLIMATE

2016 proved to be an excellent vintage, characterized by ideal climatic conditions during all the phenological phases of the vine. A mild winter and a spring with average seasonal temperatures was followed by a relatively warm summer with moderate rainfall at regular intervals, which ensured the vines had sufficient water reserves during the crucial ripening phase. The marked temperature variations and constant breezes also helped to keep the Castello di Albola vineyards dry and the Sangiovese grapes to reach the harvest in perfect condition.

Our Chianti Classico vintage 2016 is a red that stands out for its remarkable aromatic finesse and very well-balanced body.



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.