



Marangole



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.

MARANGOLE 2016

CHIANTI CLASSICO DOCG GRAN SELEZIONE

Chianti Classico Gran Selezione Marangole takes its name from one of the oldest single vineyards, whose extension is just over five hectares and its altitude is between 400 and 500 meters. Marangole represents a Sangiovese faithful to the Radda in Chianti terroir, endowed with a distinct freshness, present but elegant tannins and a unique crispness.



APPELLATION
Chianti Classico
Gran Selezione DOCG



AREA OF PRODUCTION
Radda in Chianti, Chianti Classico



GRAPES
100% Sangiovese



HARVEST PERIOD
Early October



HARVEST
2016



HARVEST METHOD
Hand harvest

VINTAGE CONDITIONS

Similar to 2015, 2016 started off cool and with substantial rainfall through until mid-June, despite this regular flowering with early budding occurred. The temperature stabilized after spring, with hot peaks in August that stressed plant development. Thanks to water reserves accumulated during the spring months and warm summer temperatures, the berries ripened in a linear fashion. The grapes arrived at the winery healthy and with excellent quality.



PLANTING DENSITY
5.000 vines/ha



YIELD PER HECTARE
50 q/ha



ALCOHOL CONTENT
13,5% vol.



SERVING TEMPERATURE
18° - 20° C



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



AGEING POTENTIAL
8 - 10 years



BOTTLED PRODUCED
5.000

SOIL TYPE

The soil is fine with a good percentage of clay, but it is also rich in marl.

TRAINING METHOD

Spurred cordon.

VINIFICATION AND AGEING

The Marangole vineyard is located at some 400 meters above sea level and enjoys south/south-east exposure. Part of the wine ferments in ancient amphorae, where it macerates on the skins for about 4 months and then ages for a further 11 months. The remaining wine is aged in large Slavonian oak barrels for about 15 months, followed by a minimum of 15 months aging in the bottle.

TASTING NOTES

COLOUR: bright ruby red, with garnet highlights

BOUQUET: fragrant, with notes of herbs and Mediterranean earth. Sweet notes of blueberry jam on the finish.

FLAVOR: a distinct freshness linked to a present but elegant tannin.

FOOD PAIRINGS

Excellent with red meats and hard cheeses.