

  
**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.

## ACCIAIOLO 2015

Acciaiuolo is a sumptuous interpretation of the expressive force of the soils around Castello di Albola: a meticulous selection of Cabernet Sauvignon grapes confers character and elegance, while a small percentage of Sangiovese from a single vineyard of old vines underpins its most authentic nuances. The name of the wine pays tribute to the House of the Acciaiuoli; a distinguished wine, it combines power with grace, and has a soft and supple body, a seductive aroma and long and lingering finish.



**APPELLATION**  
Toscana IGT



**PRODUCTION AREA**  
Radda in Chianti, Chianti Classico



**GRAPES**  
80% Cabernet Sauvignon,  
20% Sangiovese



**SERVING TEMPERATURE**  
18° - 20° C



**ALCOHOL CONTENT**  
13,5% vol.



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

### VINIFICATION AND AGEING

The must ferments for 10 days, followed by 15 days of maceration. Ageing takes place in first and second-use barrels for 14 months, followed by a further 12 months in the bottle

### TASTING NOTES

**COLOUR:** dense ruby red

**BOUQUET:** intense, with hints of woodland berries, plums and liquorice.

**FLAVOUR:** sumptuous and elegant with finely-tuned acidity and excellent persistence on the palate.

### FOOD PAIRINGS

Ideal with roasts, pot roasts and game. It also pairs well with full-flavoured and matured cheeses.