

  
**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.

## IL SOLATIO 2016

### CHIANTI CLASSICO DOCG GRAN SELEZIONE

In the heart of the Castello di Albola estate, beautifully located on a charming and sunny South-east facing steep slope known on Solatio, is a one-hectare parcel planted with Sangiovese. Altitude, which ranges from 550 to 580 metres, and a rocky soil are the key elements of Il Solatio, from which a fine Chianti Classico Gran Selezione is made. The crystal-clear class of this wine resides in its elegant aromas enhanced by rarefied spicy sensations, in its fine tannins and its neat taste, so much to qualify as the clearest expression of this vine.



**APPELLATION**  
Chianti Classico DOCG  
Gran Selezione



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



**GRAPES**  
100% Sangiovese



**SERVING TEMPERATURE**  
16° - 18° C



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



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

#### VINIFICATION AND AGEING

The must obtained from single-varietal Sangiovese grapes undergoes a simple, traditional wine-making process with a maceration period that lasts about 3 weeks. Once the maceration and malolactic fermentation process has come to an end, the wine is placed in Allier oak barrels to age for 14 months. This is followed by about 18 months of ageing in bottles. This special combination of soil and tradition brings out the true character of Sangiovese di Radda, a fine wine with a strong personality.

#### TASTING NOTES

**COLOUR:** intense ruby red flecked with burgundy.

**BOUQUET:** intense with hints of cherry jam, hints of spices, cinnamon, pepper

and tobacco..

**FLAVOUR:** elegant and savoury with notes of dark red berry fruit and spices. Long, persistent finish.

#### FOOD PAIRINGS

It goes well with red meats, game and aged cheeses.