



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 2018

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. 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



AREA OF PRODUCTION
Radda in Chianti, Chianti Classico



GRAPES
100% Cabernet Sauvignon



HARVEST PERIOD
Early October



HARVEST
2018



HARVEST METHOD
Hand harvest in bins

VINTAGE CONDITIONS

2018 was a very unstable year, characterized by a particularly cold winter and a spring full of rains. For this reason, careful interventions have been planned in the vineyard to avoid botrytis problems. Fortunately, the month of September was marked by sunny and windy days. The grapes reached a correct ripeness thanks to a very effective foliar system and an excellent temperature range between day and night.



PLANTING DENSITY
3.500 vines/ha



YIELD PER HECTARE
40 q/ha



ALCOHOL CONTENT
13,5% vol.



SERVING TEMPERATURE
18° - 20° C



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



AGEING POTENTIAL
15 - 20 years



FIRST YEAR OF PRODUCTION
1988



BOTTLED PRODUCED
16.000

SOIL TYPE

The soil derives from the geological formation of Alberese (clay-limestone), originating from marine deposits in the Pliocene Epoch. The soils are inter-woven with clay and benefit from good internal drainage due to the presence of stony matter.

TRAINING METHOD

Spurred cordon.

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.

FLAVOR: 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.

