



CASTELLO DI
ALBOLA
RADDA IN CHIANTI

CHIANTI
CLASSICO
RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA



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 2020

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		AREA OF PRODUCTION Radda in Chianti, Chianti Classico
	GRAPES 100% Sangiovese		HARVEST PERIOD Early October
	HARVEST 2020		HARVEST METHOD Hand harvest in bins

VINTAGE CONDITIONS

A cool spring followed by a long hot summer season delivered good temperature variation between day and night. These diurnal rhythms brought optimal conditions for grape ripening. Rainfall in June and September meant that from veraison to harvest water reserves remained healthy and caused no undue hydration stress whilst fresh breezes diminished the risk of fungal disease.

CHIANTI CLASSICO DOCG RISERVA 2020



PLANTING DENSITY
5.000 vines/ha



YIELD PER HECTARE
50 q/ha



ALCOHOL CONTENT
13,5% vol.



SERVING TEMPERATURE
16° - 18° C



AVAILABLE SIZES
750 ml - 1500 ml - 3000ml



AGEING POTENTIAL
20 years



FIRST YEAR OF PRODUCTION
1979

SOIL TYPE

The altitude of the vineyards is between 350 and 600 meters. The soils fall on the alberese geological formation, which originated from Pliocene marine deposits. This resulted in soils with a clay texture and good internal drainage.

TRAINING METHOD

Guyon and Spurred cordon.

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.

FLAVOR: 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.