



The medieval village of Castello di Albola, on the gorgeous hills of Radda in Chianti, has played a leading role in the Chianti Classico area for centuries; since 1500 it has been the home of noble Florentine families, first the Acciaiuoli, then the Pazzi and the Ginori Conti. The link between this area and wine is so strong that in 1841 the geographer and naturalist Emanuele Repetti wrote in the 'Dizionario fisico geografico del Granducato di Toscana': *"Properly called Albola, a land accredited for its vineyards, from which perhaps the best Chianti wines are obtained."*

Even today, the diverse composition of the soils, the fortunate exposures and the elevated altitudes create the conditions for wine production focused on excellence and in seamless harmony with the historic buildings, landscapes, art and culture of this marvellous corner of Chianti Classico.

CHIANTI CLASSICO 2022 ORGANIC



APPELLATION
Chianti Classico
DOCG



PRODUCTION AREA
Radda in Chianti



GRAPES
Sangiovese 100%



PLANT DENSITY
5.000 vines/ha



VINE TRAINING
Spurred cordon
and guyot



**YIELD PER
HECTAR**
60 q/ha



HARVEST TIMING
End September –
early October



HARVEST TYPE
Manual -
Mechanical



TOTAL PRODUCTION
450.000



**ALCOHOL
CONTENT**
14 % vol.



**SERVING
TEMPERATURE**
16-18 °C



AVAILABLE FORMATS
75 cl – 150 cl
– 300 cl



FIRST VINTAGE
1979



AGEING POTENTIAL
6-8 years



VINTAGE

During the summer of 2022, which was particularly hot and arid, Castello di Albola put into practice some agronomic techniques to cope with the drought-ridden climate, in particular regarding soil tillage and defoliation, carried out with great care and attention in the final phase of the season to allow the grapes to ripen better. The rainfall at the end of August was also decisive, guaranteeing an excellent vegetative recovery and ripening of the grapes in September; the harvest began at the end of the month and ended at the beginning of October with Sangiovese grapes of excellent quality, also thanks to the altitude of the Castello di Albola soils.

VINIFICATION AND AGEING

Upon receipt of the grapes, they are fermented in stainless steel tanks at a controlled temperature. The period in contact with the skins varies from 2 to 4 weeks with constant control of the extraction. Subsequently, the wines undergo malolactic fermentation in steel followed by a period of about 12 months in Slavonian oak barrels. Finishes ageing in the bottle.

TASTING NOTES

Colour: intense and lively ruby red
 Bouquet: notes of fresh red fruit and Mammola violet stand out
 Taste: harmonic and fresh, with well-integrated tannins, easy to drink

FOOD PAIRINGS

Perfect pairing for entry courses of the Italian traditional cuisine, roasted white meats and medium aged cheeses.

