



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 RISERVA 2021 ORGANIC



 APPELLATION Chianti Classico Riserva DOCG	 PRODUCTION AREA Radda in Chianti	 GRAPES Sangiovese 100%
 PLANT DENSITY 5.000 vines/ha	 VINE TRAINING Spurred cordon and guyot	 YIELD PER HECTAR 50 q/ha
 HARVEST TIMING Beginning of October	 HARVEST TYPE Manual	 TOTAL PRODUCTION 80.000
 ALCOHOL CONTENT 14 % vol.	 SERVING TEMPERATURE 16-18 °C	 AVAILABLE FORMATS 75 cl – 150 cl – 300 cl
 FIRST VINTAGE 1979	 AGEING POTENTIAL 20 years	



VINTAGE

The 2021 vintage saw a reduced yield but excellent quality. There was a slight difference in the timing of bud burst and growth, due to the lower-than-average temperatures in the first few days in April, which temporarily halted vegetative development in the cooler areas. The summer was dry with only some sporadic rain in August and generally free of excessive heat waves.

WINEMAKING 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.

Taste: 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.

