

















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 2020

## CHIANTI CLASSICO GRAN SELEZIONE ORGANIC



	<b>APPELLATION</b> Chianti Classico Gran Selezione DOCG		<b>PRODUCTION AREA</b> Radda in Chianti		<b>GRAPES:</b> Sangiovese 100%
	<b>PLANT DENSITY</b> 5.000vines/ha		<b>VINE TRAINING</b> Spurred cordon		<b>YIELD PER HECTAR</b> 50q/ha
	<b>HARVEST TIMING</b> Beginning of October		<b>HARVEST TYPE</b> Manual		<b>TOTAL PRODUCTION</b> 5.000
	<b>ALCOHOL CONTENT</b> 13,5%vol.		<b>SERVING TEMPERATURE</b> 16-18°C		<b>AVAILABLE FORMATS</b> 75cl – 150cl –300cl – 500cl
	<b>FIRST VINTAGE</b> 2006		<b>AGEING POTENTIAL</b> 20– 25 years		



## VINTAGE

A cool spring followed by a long, hot summer with significant temperature fluctuations between day and night allowed the grapes to complete their ripening process optimally. This was aided by a combination of good rainfall (in June and September), followed by plenty of wind, which ensured the absence of water stress and fungal diseases. From veraison to harvest, the grapes ripened correctly, also thanks to the water reserves stored in the soil during the preceding months.

## TYPE OF SOIL

A single vineyard of less than one hectare, around 20 years old. The steep and rocky slope, known as Solatio due to its southeast exposure at an altitude of 600-650 meters, is characterized by soil made up almost entirely of rock fragments – Alberese – which is particularly permeable and low in fertility.

## WINEMAKING AND AGEING

The grapes, sourced from the namesake vineyard, are carefully selected and then fermented in stainless steel tanks at controlled temperatures. The period of contact with the skins varies between 3 and 4 weeks, with constant monitoring of the extraction process. Afterward, the wines undergo malolactic fermentation in steel. The first part of the aging process, lasting about 10-12 months, takes place partly in 36-hectoliter Slavonian oak barrels and partly in tonneaux, both new and second-use. The wines are then blended and left to rest in Slavonian oak barrels for an additional 6 months before bottling. The aging continues in the bottle for a further 18 months.

## TASTING NOTES

Colour: ruby red.

Bouque: Intense with notes of wild berries, tobacco, and licorice.

Taste: Velvety and elegant, with fine acidity and a long, persistent finish.

## FOOD PAIRINGS

Excellent with pasta dishes in rich sauces, red meats, roasts, game, and medium-aged cheeses.

