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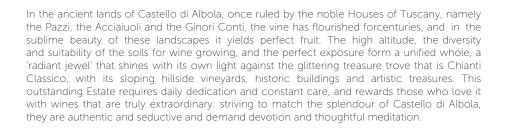
ACCIAIOLO

TOSCANA

CASTELLO DI ALBOLA

TIPICA

INDICATI



ACCIAIOLO 2020 Organic

Chool And Chool

Acciaiolo 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, while a small percentage of Sangiovese from a single vineyard of old vines underpins its most authentic nuances. 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.





2020



HARVESTING METHOD

GRAPES Cabernet Sauvignon



HARVESTING PERIOD First ten days of

Hand picking

2020

A cool spring followed by a long, hot summer, with good temperature differences between day and night, allowing the optimal completion of the ripening process of the grapes. June and September with good rainfall followed by a lot of wind which guaranteed 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 ground in the previous months.

CASTELLO DI ALBOLA

Acciaiolo 2020



PLANTING DENSITY 3.500 vines/ha

YIELD PER HECTARE 30 q/ha

> **% VOL** 14% vol.

> > **SERVING TEMPERATURE** 18° - 20° C

AVAILABLE SIZE 750 ml - 1500 ml - 3000 ml 5000 ml

AGEING POTENTIAL 15-20 years

FIRST PRODUCTION



N. BOTTLES PRODUCED

SOIL TYPE

The land falls on the alberese geological formation, originating from the Pliocene marine deposits. The result is soils with a clayey-soil texture. The good drainage of the soils is due to the presence of skeleton.

HARVESTING METHOD

Spurrend Cordon.

VINIFICATION AND AGEING

The grapes are harvested by hand and selected in the vineyard. Upon receipt, the grapes are fermented in stainless steel tanks at a controlled temperature. The period in contact with the skins varies from 3 to 4 weeks with constant control of the extraction. Subsequently, the wines undergo malolactic fermentation in steel followed by a period of about 18 months in French oak barriques. It continues aging in the bottle for about 18 months.

TASTING NOTES

COLOUR: great concentration of ruby red colour.

BOUQUET: intense with notes of berries, plum and licorice.

FLAVOUR: Rich and elegant with a fine and harmonious acidity and an excellent persistence on the palate.

FOOD PAIRING

Ideal with roasts, braised meats and game. It goes well with seasoned cheeses with a strong flavor.



