




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.

ACCIAIOLO 2020 Organic

Acciaiuolo 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.





 **APPELLATION**
Toscana IGT

 **PRODUCTION AREA**
Radda in Chianti

 **VINTAGE**
2020

 **GRAPES**
Cabernet
Sauvignon

 **HARVESTING PERIOD**
First ten days of
October

 **HARVESTING METHOD**
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

Via Pian d'Albola, 31 - 53017 Radda in Chianti (Siena) - Tel. 0577 738019 - Fax 0577 738793 - info@albola.it - www.albola.it



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
1988



N. BOTTLES PRODUCED
7.000

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

Spurred 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.

