



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."

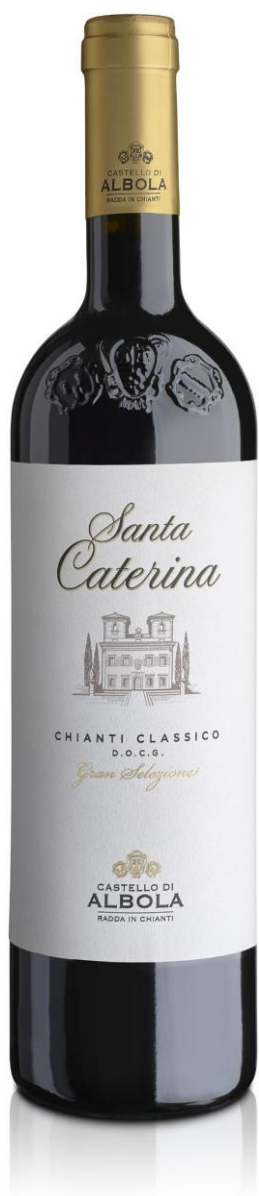
Even today, the diverse composition of the soils, the fortunate exposures and the elevated altitudes create the conditions for wine production focused on excellence and in seamless harmony with the historic buildings, landscapes, art and culture of this marvellous corner of Chianti Classico.

SANTA CATERINA 2019

Chianti Classico DOCG Gran Selezione

Organic

Santa Caterina Chianti Classico Gran Selezione takes its name from a single vineyard of just over four hectares, fully south-facing at an altitude of 550-600 meters above sea level. It is a privileged parcel due to the composition of the soil, rich in galestro, and for the quality of the Sangiovese grapes grown there. Vinified from a single variety, with a long ageing period in wood barrels, they turn into a shiny wine in the glass, with an invigorating scent and a strong, long-lasting taste that encapsulates the very soul of Castello di Albola.



APPELLATION
Chianti Classico
DOCG Gran Selezione



PRODUCTION AREA
Radda in Chianti,
Chianti Classico



GRAPES
Sangiovese 100%



PLANTING DENSITY
5.000 vines/ha



TRAINING METHOD
Cordone Speronato



YIELD PER HECTARE
55 q/ha



HARVEST PERIOD
First ten days of
October



HARVEST METHOD
Hand-picked in 300-
kg bins



BOTTLES PRODUCED
20.000



ALCOHOL CONTENT
14%vol.



SERVING TEMPERATURE
16-18 °C



AVAILABLE SIZES
750 ml - 1500 ml -
3000 ml - 5000 ml



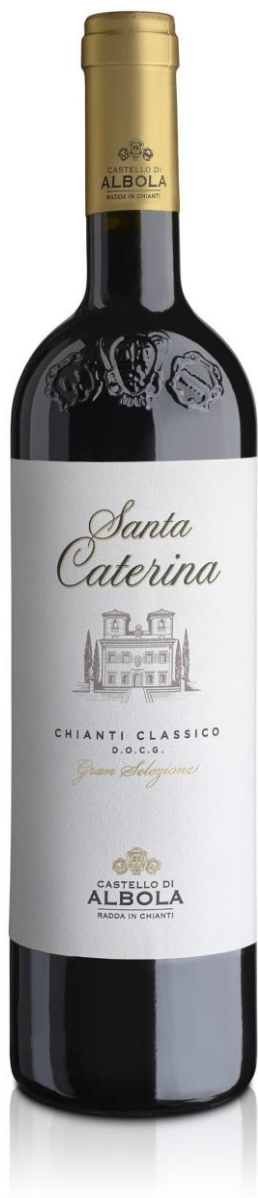
FIRST YEAR OF PRODUCTION
2015



AGEING POTENTIAL
20 anni

CASTELLO DI ALBOLA

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VINTAGE 2019

Early spring rains created treasured water reserves, vital for facing the moderately hot summer with low rainfall. Humidity during the first half of the year slightly delayed the vegetative cycle of the estate vines. September brought with it beneficial and somewhat typical climatic dynamics with no extreme heat spikes or heavy rainfall. Breezy, sun filled days with optimal temperature variation throughout the growing season delivered grapes of sublime balance. A perfect maturation with fragrant aroma and exceptional acidity.

SOIL TYPE

The Santa Caterina vineyard is located at the foot of the medieval village, around 550 - 600 metres above sea level, and faces fully south. This area is characterised by a clayey soil, with good internal drainage due to the presence of fine gravel.

VINIFICATION AND AGEING

The grapes are selected and fermented in stainless steel tanks at a controlled temperature. The period in contact with the skins lasts from 3 to 4 weeks, with constant monitoring of extraction. Afterwards, the wines undergo malolactic fermentation in steel, followed by a period of about 14 months, 50% in 34-hL Slavonian oak barrels and 50% in French oak tonneaux. The aging continues in bottle for about 18 months.

TASTING NOTES

Colour: intense ruby red flecked with burgundy.

Flavour: intense and elegant with floral notes of lily and a good concentration of ripe red fruit.

Taste: powerful and full-bodied with sweet tannins. Long, persistent finish.

FOOD PAIRINGS

Excellent with flavourful first courses, red meat, meat roasts, game, aged and medium-aged cheeses.



Castello di Albola follows the principles of sustainable development. The estate's Sustainability Report, prepared in accordance with the EQUALITAS standard, outlines its activities, achievements, and future sustainability plans.



Castello di Albola has joined LIFE VitiCaSe, a unique project in Europe and a global pioneer in Carbon Farming for viticulture. This initiative focuses on a series of agricultural and soil management practices aimed at enhancing the vineyard ecosystem's ability to capture and retain atmospheric carbon.



Since June 2021, the estate has successfully completed its transition to organic farming across all production activities and obtained the corresponding certification for its products.