



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 DOCG 2024 ORGANIC



APPELLATION
Chianti Classico
DOCG



PRODUCTION AREA
Radda in Chianti



GRAPES
Sangiovese 100%



PLANT DENSITY
5.000 vines/ha



VINE TRAINING
Spurred cordon
and guyot



**YIELD PER
HECTAR**
60 q/ha



HARVEST TIMING
End September -
early October



HARVEST TYPE
Manual -
Mechanical



**TOTAL
PRODUCTION**
450.000



**ALCOHOL
CONTENT**
14 % vol.



**SERVING
TEMPERATURE**
16-18 °C



**AVAILABLE
FORMATS**
75 cl - 150 cl
- 300 cl



FIRST VINTAGE
1979



AGEING POTENTIAL
6-8 years



VINTAGE 2024

The 2024 vintage began with abundant autumn and winter rains, which favored an early and uniform bud break due to the absence of cold. In the first week of April, a return of low temperatures temporarily slowed the growth of the shoots, which then resumed their development normally between May and June. The summer, with the warm temperatures of July and August, slowed down the veraison, which was then completed thanks to the rains at the end of the month and in the first days of September. The harvest took place alternating between sunny and rainy days, without any impact on the health of the grapes, and concluded before the arrival of heavier rains in the second half of October.

WINEMAKING AND AGEING

Upon receipt of the grapes, they are fermented in stainless steel tanks at a controlled temperature. The period in contact with the skins varies from 2 to 4 weeks with constant control of the extraction. Subsequently, the wines undergo malolactic fermentation in steel followed by a period of about 12 months in Slavonian oak barrels. Finishes ageing in the bottle.

TASTING NOTES

Colour: intense and lively ruby red

Bouquet: notes of fresh red fruit and Mammola violet stand out

Taste: harmonic and fresh, with well-integrated tannins, easy to drink

FOOD PAIRINGS

Perfect pairing for entry courses of the Italian traditional cuisine, roasted white meats 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.