











*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 RISERVA 2022

### ORGANIC



	<b>APELLATION</b> Chianti Classico DOCG Riserva		<b>PRODUCTION AREA</b> Radda in Chianti		<b>GRAPES</b> Sangiovese 100%
	<b>PLANTING DENSITY</b> 5.000 vines/ha		<b>TRAINING METHOD</b> Cordone speronato e guyot		<b>YIELD PER HECTARE</b> 50 q/ha
	<b>HARVEST PERIOD</b> First ten days of October		<b>HARVEST METHOD</b> Manually		<b>BOTTLES PRODUCED</b> 80.000
	<b>ALCOHOL CONTENT</b> 14 % vol.		<b>SERVING TEMPERATURE</b> 16-18 °C		<b>AVAILABLE SIZES</b> 75 cl -150 cl -300 cl
	<b>FIRST YEAR OF PRODUCTION</b> 1979		<b>AGEING POTENTIAL</b> 20 years		



#### VINTAGE 2022

During the summer of 2022, which was particularly hot and dry, Castello di Albola implemented several agronomic techniques to cope with the drought conditions. These focused in particular on soil management and defoliation, which was carried out with great care and attention in the final stage of the season to allow for better grape ripening. Also crucial were the late-August rains, which ensured an excellent vegetative recovery and optimal grape ripening during the month of September.

#### SOIL TYPE

The vineyards are located at an altitude between 350 and 600 meters. The soils belong to the alberese geological formation, originating from Pliocene marine deposits. This has resulted in clay-textured soils with good drainage.

#### VINIFICATION AND AGEING

Hand-harvested. Upon arrival, the grapes undergo fermentation in temperature-controlled stainless steel tanks. The maceration period lasts approximately 25 days, with constant monitoring of extraction. Subsequently, the wines undergo malolactic fermentation in stainless steel, followed by aging for about 14 months: 60% in 34-hl Slavonian oak casks and 40% in French oak barriques and tonneaux. Bottle aging for approximately 18 months.

#### TASTING NOTES

*Color:* ruby red color.

*Flavour:* intense aromas 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.



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.