



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.

## MARANGOLE 2017

Chianti Classico DOCG Gran Selezione

*ORGANIC*

Chianti Classico Gran Selezione Marangole takes its name from one of the estate's oldest vineyards, covering just over five hectares and located at an altitude between 400 and 500 metres above sea level. Marangole represents a Sangiovese that is deeply faithful to the territory of Radda in Chianti, distinguished by remarkable freshness, firm yet elegant tannins, and a distinctive, vibrant crispness.



	<b>APPELLATION</b> Chianti Classico DOCG Gran Selezione		<b>PRODUCTION AREA</b> Radda in Chianti		<b>GRAPES</b> Sangiovese 100%
	<b>PLANTING DENSITY</b> 5.000 vines/ha		<b>TRAINING SYSTEM</b> Cordone Speronato		<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> 5.000
	<b>ALCOHOL CONTENT</b> 13,5 % vol.		<b>SERVING TEMPERATURE</b> 16-18 °C		<b>AVAILABLE SIZE</b> 750 ml - 1500 ml - 3000 ml - 5000 ml
	<b>FIRST YEAR OF PRODUCTION</b> 2015		<b>AGING POTENTIAL</b> 8-10 years		



#### VINTAGE 2017

The 2017 vintage was warm and, at times, affected by drought conditions, with limited rainfall during the summer period.

Spring was generally cool and occasionally marked by late frost episodes in April. During July and August, temperatures reached very high peaks; only towards the end of September, in the final stages of grape ripening and just before harvest, some rainy days occurred. Although rainfall was not particularly abundant, it contributed positively to the completion of fruit maturation. Despite the challenging climatic conditions and the resulting lower yields, 2017 can certainly be considered an interesting vintage, characterised by greater concentration, pronounced fruit notes, a good balance between tannins and acidity, and an above-average structure.

#### SOIL TYPE

The wine Marangole takes its name from the homonymous villa located next to the vineyard parcel within the estate. The vineyard lies at an altitude between 400 and 500 metres above sea level, with a south/south-east exposure. The soil is fine-textured, characterised by a good percentage of clay and a significant presence of galestro.

#### VINIFICATION AND AGEING

The grapes, harvested by hand, are brought to the winery where fermentation takes place in terracotta amphorae, with skin maceration lasting approximately four months, followed by a further eleven months of ageing. The remaining portion of the wine is matured in large Slavonian oak casks for about fifteen months, followed by a minimum of fifteen months of bottle ageing.

#### TASTING NOTES

Colour: bright ruby red with garnet reflections.

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

Palate: firm and full-bodied, with smooth, well-integrated tannins. Long and persistent finish.

#### FOOD PAIRINGS

Excellent with flavourful pasta dishes, red meats, roasts, game and cheeses.



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



Castello di Albola has joined LIFE VitiCaSe, a project with unique characteristics in Europe and at the forefront worldwide, dedicated to Carbon Farming in viticulture. The project is based on a set of agricultural and soil management practices aimed at increasing the ability of the wine-growing ecosystem to capture and retain atmospheric carbon.



Since June 2022, the estate has successfully completed the transition to organic farming across all production activities, obtaining organic certification for its products.