



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.

Chianti Classico DOCG 2021

Organic

This fine Riserva wine is made from the best grapes of eight select vineyards in Castello di Albola, each of which contributes to the end result by delivering a particular note of Sangiovese, made from a single grape variety. The bouquet evokes the strength of the forest and the elegance of the higher rows; with every sip, it translates the warmth of this land into a powerful expression. After resting for almost three years, including fourteen months in oak barrels and another eighteen months in bottle, the ageing process brings out a buoyant personality, with smooth tannins, and a savoury, concentrated taste with hints of black fruit and cut flowers.



APPELLATION

Chianti Classico
DOCG



AREA OF PRODUCTION

Radda in Chianti,
Chianti Classico



VINTAGE

2021



GRAPES

100% Sangiovese



HARVEST PERIOD

Early 10 days of
October



HARVEST METHOD

Half hand harvest in bins,
half mechanized

VINTAGE 2021

The 2021 vintage saw a reduced production, but of excellent quality. There was a slight difference in the growth times of the shoots, due to a few days after Easter which recorded temperatures below the seasonal average, temporarily halting the vegetative development in the coldest areas of the Chianti Classico. The summer was dry with only some sporadic rain in August, generally without excessive heat waves. The grapes brought to the cellar were healthy and of high quality, a wine with good structure, with fine and ripe tannins and an interesting aromatic profile.



PLANTING DENSITY
5.000 vines/ha



YIELD PER HECTARE
50 q/ha



ALCOHOL CONTENT
13,5% vol.



SERVING TEMPERATURE
16° - 18° C



AVAILABLE SIZE
750 ml - 1500 ml 3000 ml



AGEING POTENTIAL
6-8 anni



FIRST YEAR OF PRODUCTION
1979



SOIL TYPE

The altitude of the vineyards is between 350 and 600 meters. The lands fall on the geological formation of the alberese, originating from the Pliocene marine deposits. This resulted in soils with a clayey texture, with good drainage.

TRAINING METHOD

Guyot and Cordone Speronato.

VINIFICATION AND AGEING

Mechanical and manual harvesting. 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 aging in the bottle.

TASTING NOTES

COLOUR: intense and lively ruby red.

BOUQUET: notes of fresh red fruit and Mammola violet stand out.

FLAVOR: 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.

