



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.

## Santa Caterina 2020

### Chianti Classico DOCG Gran Selezione

#### Organic

*Chianti Classico Gran Selezione Santa Caterina takes its name from a single vineyard covering just a little more than five hectares on a south-facing slope, at an average altitude of 550 metres. It is a privileged parcel due to the composition of the soil, rich in galestro (a rocky, schistous clay soil), and to 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.*



#### CLASSIFICATION

Chianti Classico  
DOCG Gran Selezione



#### PRODUCTION AREA

Radda in Chianti,  
Chianti Classico



#### VINTAGE

2020



#### GRAPES

100% Sangiovese



#### HARVESTING PERIOD

First ten days of  
October



#### HARVESTING

Hand picked in 300  
kg bins

#### CLIMATE 2020

A cool spring followed by a long, hot summer, with good temperature differences between day and night. Allowing the optimal completion of the ripening process of the grapes. June and September with good rainfall followed by a lot of wind which guaranteed the absence of water stress and fungal diseases. From veraison to harvest, the grapes ripened correctly also thanks to the water reserves stored in the ground in the previous months.



**PLANTING DENSITY**  
5.000 ceppi/ha



**YEALD PER HECTARE**  
50 q/ha



**% VOL**  
14% vol.



**SERVING TEMPERATURE**  
16° - 18° C



**AVAILABLE SIZES**  
750 ml - 1500 ml - 3000 ml



**AGEING POTENTIAL**  
20 years



**FIRST PRODUCTION**  
2015



**N. BOTTLES PRODUCED**  
10.000



#### SOIL TYPE

The Santa Caterina vineyard is located at the foot of the medieval village, around 550 meters above sea level and is completely exposed to the south. The soil is very rich in marl and therefore with good drainage due to the presence of very coursed sand

#### METODO DI ALLEVAMENTO

Cordone Speronato.

#### VINIFICAZIONE E AFFINAMENTO

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

#### NOTE DI DEGUSTAZIONE

**COLOUR:** bright ruby bone, with garnet reflections

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

**FLAVOUR:** elegant, full bodied, soft and sweetly tannic. Long and persistent finish.

#### FOOD PAIRING

Excellent with savory first courses, red meats, roasts, game and cheeses.