



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.

## VIN SANTO 2010 DEL CHIANTI CLASSICO DOC



### APPELLATION

Vin Santo del Chianti Classico  
DOC



### PRODUCTION AREA

Radda in Chianti (Siena)



### GRAPES

Trebbiano toscano and Malvasia  
del Chianti



### ALCOHOL CONTENT

16% vol.



### AVAILABLE SIZES

500 ml

### VINIFICATION AND AGEING

Vinification takes place in caratelli, the typical small Tuscan barrels holding between 100 and 200 liters (22 and 44 gallons), and it is triggered by the inoculation of the so-called "madre" ("mother") - colonies of different types of yeast deriving from previous vinifications - into the must from grapes that have been partially dried on racks. Maturation continues for 8 years in the small chestnut-wood barrels, in which the fermentation lasts a very long time but is intermittent, starting and stopping depending on the natural variations of temperature and pressure.

### SOIL TYPE

The vineyard is situated at Pian d'Albola, in the hills of the commune of Radda in Chianti, with southerly exposure. It is characterized by a clayey subsoil of alberese, in which the presence of stones gives good permeability. The climate is warm and dry.

