



CASTELLO DI  
**ALBOLA**

RADDA IN CHIANTI



## Chianti Classico

### DOCG



#### VINTAGE

2013



#### APPELLATION

Chianti Classico DOCG



#### AREA

Radda in Chianti, Tuscany



#### GRAPES

95% Sangiovese, 5% Canaiolo



#### ALCOHOL LEVEL

13%



#### SERVING TEMPERATURE

61°-64°F



#### BOTTLE SIZE

750 ml, 375 ml

#### VINIFICATION

The 200-acres of Sangiovese grapes used for this wine are first machine-harvested, then fermented with skins using the traditional method. Malolactic fermentation occurs in steel tanks, and afterwards, the wine is aged in 3,400-liter Slavonian oak casks, or "botte", for a year. This is followed by three months of aging in the bottle. The average age of the vines is around 20 years, and since 1999, 25 acres have been replanted per year.

#### COLOR

Ruby-red advancing to garnet.

#### BOUQUET

Bursting with strawberry, red berries, and notes of sage, spice cake, and subtle earth.

#### PALATE

Vibrant and medium bodied, revealing lively cherry and exotic spice and leading to polished tannins and a delicate finish.

#### FOOD PAIRINGS

Most types of grilled, barbecued, marinated, roasted, or stuffed meats and fish.



CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013