# Il Solatio

**DOCG** 







### APPELLATION

Chianti Classico Gran Selezione DOCG



### AREA

Radda in Chianti, Tuscany



#### GRAPES

100% Sangiovese



ALCOHOL LEVEL

13%



SERVING TEMP.

50°F - 54°F



#### BOTTLE SIZE

1.5 L 750 ml



#### LABELS BY CASTELLO DI ALBOLA

### Il Solatio

Acciaiolo IGT Chianti Classico

Gran Selezione DOCG

Chianti Classico Riserva DOCG Chianti Classico DOC

Chianti Classico DOCG Poggio alle Fate Chardonnay Pinot Grigio DOC (Albola) Vin Santo del

#### **TOP WINE AWARD**

### Wine Enthusiast

91 Points - Vintage 2013 93 Points - Vintage 2010 90 Points - Vintage 2011

### Robert Parker's Wine Advocate 2017

90 Points - Vintage 2012

### James Suckling

93 Points - Vintage 2012 90 Points - Vintage 2010

### VINIFICATION AND MATURATION

This pure Sangiovese must results from a simple and traditional red wine vinification process which includes three weeks' maceration of the grapes with their skins and seeds. Once maceration and malolactic fermentation has been completed, the wine is matured in Allier oak barrels for 14 months, followed by a long aging process in the bottle. The union of terroir and tradition has allowed us to achieve the truest expression of the Sangiovese di Radda, a wine of great finesse and character.

#### COLOR

Garnet red with hints of dark brick.

### BOUQUET

Vibrant red berries and violets with subtle hints of vanilla, autumn leaves and new leather.

#### PALATE

Elegant and medium-bodied with bright acidity framing red cherry, plum and spice accents with hints of iron and espresso on the finish.

### FOOD COMBINATIONS

Rich pasta dishes, roasted or grilled meats or fowl, antipasti.



#### PRODUCER

Produced and estate-bottled by: Castello di Albola - Via Pian d'Albola, 31 53017 Radda in Chianti - Siena - Italy www.albola.it

f/CastellodAlbola

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