

## CASTELLO DI ALBOLA CHIANTI CLASSICO RISERVA

Chianti Classico Gran Selezione DOCG

### VINIFICATION AND MATURATION

The must, which comes from hand-picked grapes, is placed in horizontal vinification tanks where it remains for around three weeks. Once the malolactic fermentation is complete, the wine immediately goes into oak casks for aging. Maturation lasts 15 months: 10% of the wine goes into Allier oak barriques, the remaining 90% into traditional Slavonian oak barrels. This is followed by 12 months' maturation in stainless steel plus three months of aging in the bottle before release.

### COLOR

Full garnet-red color.

### BOUQUET

Ample with delicate scents of red fruits, violets, irises, licorice, wood spice, and earth.

### PALATE

Full and balanced with notes of almonds, tobacco and toasted wood, bright red fruits, sweet herbs, exotic spice and delicate minerals that lead to robust tannins and a long finish.

### FOOD COMBINATIONS

Richly-flavored dishes, almost all types of meats and fish that are grilled, barbecued, marinated, roasted or stuffed as well as mature cheeses.

### PRODUCTS BY CASTELLO DI ALBOLA

Il Solatio  
Acciaiuolo IGT  
Chianti Classico Gran Selezione DOCG  
**Chianti Classico Riserva DOCG**  
Chianti Classico DOCG  
Poggio alle Fate Chardonnay  
Vin Santo del Chianti Classico DOC


 **APPELLATION**  
Chianti Classico Riserva DOCG

 **ALCOHOL LEVEL**  
13%

 **AREA**  
Radda in Chianti, Tuscany

 **SERVING TEMP.**  
61°F - 64°F

 **GRAPES**  
95% Sangiovese, 5% Canaiolo

 **BOTTLE SIZE**  
750 ml



PRODUCED AND ESTATE-BOTTLED BY:  
CASTELLO DI ALBOLA - VIA PIAN D'ALBOLA, 31  
53017 RADDA IN CHIANTI - SIENA - ITALY



**ZONIN1821**

ZONIN USA, INC.  
3363 NE 163RD STREET, SUITE 606  
NORTH MIAMI BEACH, FL 33160

WWW.ZONINUSA.COM