



WINE ENTHUSIAST
90 POINTS - 2012

WINE SPECTATOR
90 POINTS - 2011

WINEMAKER'S CHALLENGE COMPETITION
91 POINTS - 2013

SUNSET INT'L WINE COMPETITION 2016
BEST IN CLASS - 2012

JAMES SUCKLING
90 POINTS - 2013
90 POINTS - 2014

TOP WINE AWARD:

GAMBERO ROSSO VINI
D'ITALIA 2018
TRE BICCHIERI - 2014

CASTELLO DI ALBOLA CHIANTI CLASSICO DOCG

Chianti Classico DOCG

VINIFICATION AND MATURATION

The grapes are hand-picked and then vinified with great care by using the traditional method of fermentation in the presence of the skins so as to highlight the strong personality conferred by the soils of Radda in Chianti. After the malolactic fermentation, the wine matures in Slavonian oak barrels for 12 months.

COLOR

Ruby-red color.

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 spices that lead to polished tannins and a delicate finish.

FOOD COMBINATIONS

Richly-flavored dishes of the traditional Chianti cuisine like red tomato based sauces, as well as grilled meats and mature cheeses.

PRODUCTS BY CASTELLO DI ALBOLA

Il Solatio
Acciaio 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
3 L - 750 ml - 375 ml



PRODUCED AND ESTATE-BOTTLED BY:
CASTELLO DI ALBOLA - VIA PIAN D'ALBOLA, 31
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