

CASTELLO DI ALBOLA IL SOLATIO DOCG

Chianti Classico Gran Selezione DOCG

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 have 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

A ruby-red wine with slight tinges of garnet.

BOUQUET

Slightly spicy, fruity, with scents of small berries, dried flowers, and a touch of sweet spice.

PALATE

Intense, dry and well-balanced. On the palate, it combines the immediacy of fruit; it's nuances carry a long finish.

FOOD COMBINATIONS

Rich pasta dishes, roasted or grilled meats and antipasti.

PRODUCTS BY CASTELLO DI ALBOLA

Il Solatio

Acciaiole 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 Gran Selezione DOCG



ALCOHOL LEVEL

13%



AREA

Radda in Chianti, Tuscany



SERVING TEMP.

50°F - 54°F



GRAPES

100% Sangiovese



BOTTLE SIZE

1.5 L - 750 ml

