

CASTELLO DI ALBOLA VIN SANTO DEL CHIANTI CLASSICO

Vin Santo Del Chianti Classico DOCG

VINIFICATION AND MATURATION

Vinification takes place in caratelli, the typical small Tuscan barrels holding between 22 and 44 gallons. It is triggered by the inoculation of the so-called "madre" or "mother" (colonies of different types of yeast deriving from previous vinifications) into the must from grapes that have been partially dried on racks. Maturation continues for eight years in the small chestnut-wood barrels, in which the fermentation lasts a very long time. However, though the fermentation is intermittent, it stops and resumes depending on the natural variations of temperature and pressure.

COLOR

Golden amber with rich and luminous reflections.

BOUQUET

Intense and complex with scents of raisins combined with aromas of apricots, figs, dried fruit, wood and honey.

PALATE

Full and warm with a velvety texture and a long lasting finish. The mouth feel is luscious and adds notes of honey and apricot on the palate.

FOOD COMBINATIONS

Desserts, such as Cantucci, high quality dark chocolate, Gorgonzola, and nut-based tarts.

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
Toscana IGT



ALCOHOL LEVEL
15,5%



AREA
Radda in Chianti, Tuscany



SERVING TEMP.
55°F - 57°F



GRAPES
Trebbiano Toscano
and Malvasia del Chianti



BOTTLE SIZE
500 ml



PRODUCED AND ESTATE-BOTTLED BY:
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