

# Acciaio

IGT



#### APPELLATION

Toscana IGT



#### AREA

Radda in Chianti,  
Tuscany



#### GRAPES

65% Sangiovese  
35% Cabernet  
Sauvignon



#### ALCOHOL LEVEL

13.5%



#### SERVING TEMP.

50°F - 54°F



#### BOTTLE SIZE

1.5 L  
750 ml



#### LABELS BY CASTELLO DI ALBOLA

Il Solatio

#### Acciaio IGT

Chianti Classico  
Gran Selezione DOCG

Chianti Classico Riserva DOCG

Chianti Classico DOCG

Poggio alle Fate Chardonnay

Pinot Grigio DOC (Albola)

Vin Santo del

Chianti Classico DOC



CASTELLO DI  
**ALBOLA**

RADDA IN CHIANTI

#### TOP WINE AWARD

#### Wine Spectator

94 Points - Vintage 2011

#### James Suckling

92 Points - Vintage 2011

#### VINIFICATION AND MATURATION

The grapes are slightly over-ripe because they are picked late (2nd - 8th October) after a previous selection to discard the less promising bunches. The must ferments for 10 days in vertical vinification tanks, where the wine then remains for 15 days to macerate after the fermentation. Maturation takes place in new, two year-old barriques for 14 months, followed by an extra six months in stainless steel tanks and another six in the bottle.

#### COLOR

Dark garnet with a ruby-red edge.

#### BOUQUET

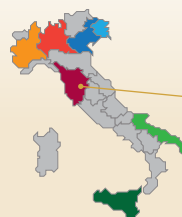
Enticing dark cherry, plum, exotic spices and a hint of underbrush.

#### PALATE

Smooth, medium to full-bodied with firm tannins, lush cassis and black cherry with hints of star anise and tobacco and a long, spicy finish.

#### FOOD COMBINATIONS

Classic grilled or roasted beef and game meats and aged hard cheeses.



#### PRODUCER

Produced and estate-bottled by:

**Castello di Albola** - Via Pian d'Albola, 31  
53017 Radda in Chianti - Siena - Italy  
[www.albola.it](http://www.albola.it)

f/CastelloAlbola

**ZONIN1821**



IMPORTED BY ZONIN USA, INC - 3363 163rd Street, Suite 606, North Miami Beach, FL 33160  
PHONE 305 456 7196 FAX 786 364 0289 [WWW.ZONINUSA.COM](http://WWW.ZONINUSA.COM)