

Chianti Classico Riserva

DOCG



CASTELLO DI
ALBOLA
RADDA IN CHIANTI



APELLATION
Chianti Classico
Riserva DOCG



AREA
Radda in Chianti,
Siena



GRAPES
100% Sangiovese



ALCOHOL LEVEL
13%



SERVING TEMP.
61°F - 64°F



BOTTLE SIZE
750 ml



TOP WINE AWARDS

Robert Parker's Wine Advocate

92 Points - Vintage 2010
91 Points - Vintage 2012

Wine Enthusiast

91 Points - Vintage 2012

Wine Spectator

90 Points - Vintage 2010

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 and a further three months in the bottle before release.

COLOR

Ruby-red tending towards garnet.

BOUQUET

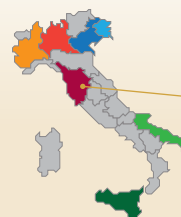
Bursting with strawberry, red berries and notes of sage, spice cake, and subtle earth.

PALATE

Well-balanced and dry, with a good structure and a velvety texture.

FOOD COMBINATIONS

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



PRODUCER

Produced and estate-bottled by:
Castello di Albola - Via Pian d'Albola, 31
53017 Radda in Chianti - Siena - Italy
www.albola.it

f/CastelloAlbola

LABELS BY CASTELLO DI ALBOLA

Il Solatio

Acciaio IG

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

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