



# Castello d'Albola

## Chianti Classico Riserva

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• W I N E •

*Appellation:*

Chianti Classico DOCG

*Area:*

Radda in Chianti, Tuscany

*Varietal:*

100% Sangiovese

*Tasting descriptors:*

The 2007 Riserva has a ruby-red color with orange hues. The nose is complex, showing subtle red fruits with notes of violet, wood spice and earth. The palate is rich and medium to full bodied, revealing bright red fruits, sweet herbs, exotic spice and delicate minerals that lead to robust tannins and a long finish.

*Wine analysis:*

Total acid: 5,40 g/L

Final pH: 3,36

Residual sugar: 1,7 g/L

Alcohol: 13% by volume



• V I N T A G E •

The 2007 Vintage was very successful, it was warmer than usual for this time of year, and dryer than in the past. 2007 saw more rain in winter and spring which was extremely beneficial. The temperatures were ideal in September and October, during the maturation period. This specific year Sangiovese developed excellent perfume and elegance thanks to the perfect temperature range in September. The average temperature for Chianti Classico in 2007 during harvest in September had a high of 72°F and a low of 60°F, and in October a high of 72°F and a low of 52°F. September at Castello D'Albola, Radda in Chianti had an average of 80°F as our high and 60F as our lows, for October we have 70°F highs and 59°F lows.

• V I N E Y A R D S •

This 9 HE (22 Acres) vineyard sits on a steeply inclined slope for maximum exposure to sunlight. With a highly clay based soil the vineyard is all hand cultivated and receives great sun exposure. Treated as a single estate vineyard we dedicate extra time into this vineyard as if it was the only vineyard in the area, this guarantees high quality results. One can detect the high-altitude vineyards in this wines finesse, the heat of the earth in its depth and the nuances of woodlands in its extraordinarily elegant bouquet.

• W I N E M A K E R ' S N O T E S •

The 2007 Riserva grapes were handpicked and fermented using our traditional methods. After fermentation and maceration, malolactic fermentation occurred in steel tanks. The wine did not go through clarification or filtration, the wine is aged for 2 years in oak. Of which 10% is aged in 225 liter French oak barriques for 1 year, the remaining wine is aged for 1 year in "Botte" a 3400 liter Slavonian oak barrel. Made from the finest Sangiovese grapes at our estate, its tannins give the wine its extraordinary texture: they are as concentrated as the fruit is mellow. The 2007 shows a distinct tangy quality on the palate and rich fruit on the nose, with evolved tones of fruit and dried flowers. It is a wine that expresses perfectly the terroir of our Chianti Classico zone.

*"Castello d'Albola possesses vineyards and produces wines of incredible elegance, sophistication and refined taste that fully embody the charm and beauty of the Chianti Classico area"*

Winemaker - Alessandro Gallo



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