



Castello d'Albola

Chianti Classico Le Ellere



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• W I N E •

Appellation:
Chianti Classico DOCG
Area:
Radda in Chianti, Tuscany
Varietal:
100% Sangiovese

Tasting descriptors:
The wine is a ruby-red color with orange hues. The nose is polished and elegant, showing dark cherry and cassis with notes of spiced vanilla, violet, subtle leather and sweet herbs. The palate is medium bodied revealing juicy cranberry, sweet tobacco and rustic tannins that lead to delicate flint minerals on the finish.

Wine analysis:
Total acid: 5,45 g/L
Final pH: 3,37
Residual sugar: 2,3 g/L
Alcohol: 13% by volume

• V I N T A G E •

The 2010 Vintage was very successful, it was warmer than usual for this time of year, and dryer than in the past. 2010 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 2010 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 60°F as our lows, for October we have 70°F highs and 59°F lows.

• V I N E Y A R D S •

This small single vineyard of 5 HE (12 Acres) is handpicked and only produced in years that I find worthy. The vineyard/lot is named "Le Ellere" which translates to "ivy"; it is the name of a house/villa on the property. 3,500 vines per hectare (1,415 per acre), we use cordon spur as the training system. The main part of this lot sits just south of the cantina/main facilities at an altitude of around 500 meters (1,640 ft.). It is on a steep slope with great exposure to the sun, which allows our grapes to ripen to perfection. This wine is vintage specific and when my team feels it is not of perfect quality the grapes are used in our Chianti Classico Normale. We have a lot of 2 HE (5 Acres) at 600 meters (1968 ft.) 1 mile away from our winery. This lot sits on top of a mountainside with the best view of Radda. We use these grapes to achieve a certain balance, spice and texture to Le Ellere.

• W I N E M A K E R ' S N O T E S •

The grapes were handpicked and fermented using our traditional methods. When produced the wine is aged 1 year in French barriques, 10% is in new oak, 30% in 2nd year and the remaining wine is aged in 3rd & 4th year oak. There are 2 main styles of soil in Chianti Classico, Albarese, weathered sandstone, 70% of CDA in the lower parts of our vines are in this soil. Galestro, a bluish-gray chalky marlstone, and 30% of CDA are planted in this soil content which is located in the Alto (upper) part of the vineyards.

"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

