



Vin Santo DOC



VINTAGE
2004



APPELLATION
Chianti Classico DOC



AREA
Radda in Chianti, Tuscany



GRAPES
Trebbiano Toscano and
Malvasia del Chianti



ALCOHOL LEVEL
15,5%



BOTTLE SIZE
500 ml

VINIFICATION

While Tuscany is not the only Italian region to make the passito dessert wine Vin Santo, the best-known version is from the Chianti Classico and is produced with a blend of Trebbiano and Malvasia Bianca. Red and rosé styles are also produced mostly based on the Sangiovese grape, but not by Castello D'Albola. The wines are aged in 180 liter chestnut barrels called "Caratelli" for 8 years. We do not change the barrels; we use them over and over. Fermentation occurs inside the barrels; we cover them with a deep red wax and do not expose the wine for 8 years. We make approximately 2,000 bottles a year. This technique involves drying the carefully selected, hand harvested grapes in ventilated rooms for a period of about four months, which greatly concentrates the sugar levels. The length of time the grapes are dried influences the degree of desiccation and hence potential levels of residual sugar for a given alcohol reading.

COLOR

A deep honey bronze.

BOUQUET

Aromatic with hints of citrus and honey with nutty undertones.

PALATE

Wonderfully complex wine, sweet, with flavors of dried apricots, orange peel, honey, and toasted almonds.

FOOD PAIRINGS

Cantucci, high quality dark chocolate, gorgonzola, nut based tarts, fois gras.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



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