



Il Solatio



APPELLATION
Chianti Classico
Gran Selezione DOCG



AREA
Radda in Chianti (Siena),
the Chianti Classico area



GRAPES
100% Sangiovese



ALCOHOL LEVEL
13% Vol



BOTTLE SIZE
750 ml - 1500 ml

TYPE OF SOIL

The Solatio owes its name to the steep and stony south-east facing slopes which, at 600 metres above sea level, overhang Castello d'Albola. The soil is constituted entirely of highly porous Marl and Alberese rock fragments giving it low fertility levels.

TRAINING SYSTEM

Spurred cordon.

PLANT DENSITY

5,000 vines per hectare. The vines are 10 years old.

YIELD

5,000 kg. of grapes per hectare.

VINIFICATION AND AGEING

This pure Sangiovese must results from a simple and traditional red wine vinification process which includes three weeks' maceration with their skins and seeds. Once maceration and malolactic fermentation has been completed, the wine is matured in Allier oak barrels for 14 months followed by a long aging process in the bottle. The union of terroir and tradition has allowed us to achieve the truest expression of the Sangiovese di Radda, a wine of great finesse and character.