

Chianti Classico Riserva

DOCG



APPELLATION

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



LABELS BY CASTELLO DI ALBOLA

Il Solatio

Acciaiole IGT

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



CASTELLO DI
ALBOLA

RADDA IN CHIANTI

TOP WINE AWARDS

Wine Enthusiast

91 Points - Vintages 2012, 2011

Robert Parker's Wine Advocate 2017

91 Points - Vintages 2012

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

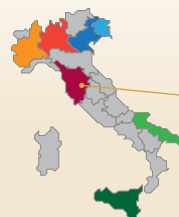
Bursting with strawberry, red berries and notes of sage, spice cake, and subtle earth.

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
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