

Acciaio

IGT



APPELLATION

Toscana IGT



AREA

Radda in Chianti,
Tuscany



GRAPES

65% Sangiovese
35% Cabernet
Sauvignon



ALCOHOL LEVEL

13.5%



SERVING TEMP.

50°F - 54°F



BOTTLE SIZE

1.5 L
750 ml



LABELS BY CASTELLO DI ALBOLA

Il Solatio

Acciaio 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 AWARD

Wine Spectator

94 Points - Vintage 2011

VINIFICATION AND MATURATION

The grapes are slightly over-ripe because they are picked late (2nd - 8th October) after a previous selection to discard the less promising bunches. The must ferments for 10 days in vertical vinification tanks, where the wine then remains for 15 days to macerate after the fermentation. Maturation takes place in new, two year-old barriques for 14 months, followed by an extra six months in stainless steel tanks and another six in the bottle.

COLOR

Dark garnet with a ruby-red edge.

BOUQUET

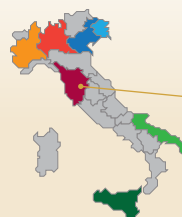
Enticing dark cherry, plum, exotic spices and a hint of underbrush.

PALATE

Smooth, medium to full-bodied with firm tannins, lush cassis and black cherry with hints of star anise and tobacco and a long, spicy finish.

FOOD COMBINATIONS

Classic grilled or roasted beef and game meats and aged hard cheeses.



PRODUCER

Produced and estate-bottled by:

Castello di Albola - Via Pian d'Albola, 31
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ZONIN1821



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