

Chianti Classico

DOCG



CASTELLO DI
ALBOLA
RADDA IN CHIANTI



APELLATION
Chianti Classico
DOCG



AREA
Radda in Chianti,
Siena



GRAPES
95% Sangiovese
5% Canaiolo



ALCOHOL LEVEL
13%



SERVING TEMP.
61°F - 64°F



BOTTLE SIZE
3 L
750 ml
375 ml



TOP WINE AWARDS

Wine Enthusiast - 90 Points - Vintage 2012

Wine Spectator - 90 Points - Vintage 2011

Winemaker's Challenge Competition - 91 Points - Vintage 2013

Sunset Int'l Wine Competition 2016 - Best in Class - Vintage 2012

LA Int'l Wine Competition - 93 Points - Best in Class - Gold Medal - Vintage 2012

James Suckling - 90 Points - Vintage 2013

VINIFICATION AND MATURATION

The grapes are hand-picked and then vinified with great care by using the traditional method of fermentation in the presence of the skins so as to highlight the strong personality conferred by the soils of Radda in Chianti. After the malolactic fermentation, the wine matures in Slavonian oak casks for 12 months.

COLOR

Ruby-red tending towards garnet.

BOUQUET

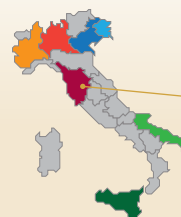
Bursting with strawberry, red berries and notes of sage, spice cake, and subtle earth.

PALATE

Well-balanced and dry, with a good structure and a velvety texture.

FOOD COMBINATIONS

It is a perfect accompaniment for the richly-flavored dishes of the traditional Chianti cuisine like red tomato based sauces, as well as for grilled meats and mature cheeses.



PRODUCER

Produced and estate-bottled by:
Castello di Albola - Via Pian d'Albola, 31
53017 Radda in Chianti - Siena - Italy
www.albola.it

f/CastelloAlbola

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 IGT

Vin Santo del
Chianti Classico DOC

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