

CASTELLO DI ALBOLA CHIANTI CLASSICO GRAN SELEZIONE

Chianti Classico Gran Selezione DOCG

VINIFICATION AND MATURATION

This pure Sangiovese must results from a simple and traditional red wine vinification process which includes three weeks' maceration of the grapes with their skins and seeds. Once maceration and malolactic fermentation have 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.

COLOR

Ruby-red with garnet hues.

BOUQUET

Intense and elegant with lily notes and hints of spices, pepper, cinnamon and tobacco.

PALATE

A classic medium-bodied dry red wine with polished tannins, ripe acidity and a long finish.

FOOD COMBINATIONS

Richly-flavored dishes of the traditional Chianti cuisine like red tomato based sauces, as well as grilled meats and mature cheeses.

PRODUCTS BY CASTELLO DI ALBOLA

Il Solatio
Acciaio IGT
Chianti Classico Gran Selezione DOCG
Chianti Classico Riserva DOCG
Chianti Classico DOCG
Poggio alle Fate Chardonnay
Vin Santo del Chianti Classico DOC



APPELLATION
Toscana IGT



ALCOHOL LEVEL
13,5%



AREA
Radda in Chianti, Tuscany



SERVING TEMP.
50°F - 54°F



GRAPES
100% Sangiovese



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
CASTELLO DI ALBOLA - VIA PIAN D'ALBOLA, 31
53017 RADDA IN CHIANTI - SIENA - ITALY



ZONIN1821

ZONIN USA, INC.
3363 NE 163RD STREET, SUITE 606
NORTH MIAMI BEACH, FL 33160

WWW.ZONINUSA.COM