

CASTELLO DI ALBOLA CHIANTI CLASSICO RISERVA

Chianti Classico Gran Selezione DOCG

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 plus three months of aging in the bottle before release.

COLOR

Full garnet-red color.

BOUQUET

Ample with delicate scents of red fruits, violets, irises, licorice, wood spice, and earth.

PALATE

Full and balanced with notes of almonds, tobacco and toasted wood, bright red fruits, sweet herbs, exotic spice and delicate minerals that lead to robust tannins and a long finish.

FOOD COMBINATIONS

Richly-flavored dishes, almost all types of meats and fish that are grilled, barbecued, marinated, roasted or stuffed as well as mature cheeses.

PRODUCTS BY CASTELLO DI ALBOLA

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



APPELLATION
Chianti Classico Riserva DOCG



ALCOHOL LEVEL
13%



AREA
Radda in Chianti, Tuscany



SERVING TEMP.
61°F - 64°F



GRAPES
95% Sangiovese, 5% Canaiolo



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE -BOTTLED BY:
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