



The medieval village of Castello di Albola, on the gorgeous hills of Radda in Chianti, has played a leading role in the Chianti Classico area for centuries; since 1500 it has been the home of noble Florentine families, first the Acciaiuoli, then the Pazzi and the Ginori Conti. The link between this area and wine is so strong that in 1841 the geographer and naturalist Emanuele Repetti wrote in the 'Dizionario fisico geografico del Granducato di Toscana': "Properly called Albola, a land accredited for its vineyards, from which perhaps the best Chianti wines are obtained."

Even today, the diverse composition of the soils, the fortunate exposures and the elevated altitudes create the conditions for wine production focused on excellence and in seamless harmony with the historic buildings, landscapes, art and culture of this marvellous corner of Chianti Classico.

CHIANTI CLASSICO DOCG RISERVA 2023 ORGANIC

	APPELLATION Chianti Classico DOCG		PRODUCTION AREA Radda in Chianti		GRAPES Sangiovese 100%
	PLANTING DENSITY 5.000vines/ha		TRAINING SYSTEM Cordone speronato e guyot		YIELD PER HECTARE 50q/ha
	HARVEST PERIOD First ten days of October		HARVEST METHOD Manually		BOTTLES PRODUCED 80.000
	ALCOHOL CONTENT 14% vol.		SERVING TEMPERATURE 16-18°C		AVAILABLE SIZE 75cl - 150cl -300cl
	FIRST YEAR OF PRODUCTION 1979		AGEING POTENTIAL 20 years		



VINTAGE 2023

The 2023 vintage was characterized by a cool and rainy spring. To address these conditions, canopy management practices were carried out in the vineyard to ensure optimal balance in the organic estate.

Starting from the second half of June, the arrival of high-pressure weather systems, elevated summer temperatures, and the water reserves accumulated in the subsoil created ideal conditions for grape ripening. After the hot days of July and August, some rainfall in early September helped achieve a perfect completion of the ripening cycle.

The harvest took place under optimal conditions, with beautiful sunny days, between the last ten days of September and the first two weeks of October.

SOIL TYPE

The vineyards are located at an altitude between 350 and 600 meters. The soils belong to the alberese geological formation, originating from Pliocene marine deposits. This has resulted in clay-textured soils with good drainage.

VINIFICATION AND AGEING

Hand-harvested. Upon arrival at the winery, the grapes are fermented in temperature-controlled stainless steel tanks. Skin contact lasts approximately 25 days, with constant monitoring of extraction. The wines then undergo malolactic fermentation in stainless steel, followed by an ageing period of about 14 months: 60% in 34-hl Slavonian oak casks and 40% in French oak tonneaux. Bottle ageing continues for approximately 18 months.

TASTING NOTES

Color: ruby red color.

Flavour: intense aromas of wild berries, tobacco, and licorice.

Taste: velvety and elegant, with fine acidity and a long, persistent finish.

FOOD PAIRINGS

Excellent with pasta dishes in rich sauces, red meats, roasts, game, and medium-aged cheeses.



Castello di Albola follows the principles of sustainable development.

The estate's Sustainability Report, drafted in accordance with the EQUALITAS standard, outlines its activities, results, and future plans related to sustainability.



Castello di Albola has joined LIFE VitiCaSe, a project with unique characteristics in Europe and at the forefront worldwide, dedicated to Carbon Farming in viticulture. The project is based on a set of agricultural and soil management practices aimed at increasing the ability of the wine-growing ecosystem to capture and retain atmospheric carbon.



Since June 2022, the estate has successfully completed the transition to organic farming across all production activities, obtaining organic certification for its products.