

## CASTELLO DI ALBOLA ACCIAIOLO IGT

Toscana IGT

### 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

Ruby-red color with garnet reflections.

### BOUQUET

Pleasantly complex and shows beautiful dark plum, delicate spices and violet notes, exalted by a light vanilla background.

### PALATE

Full-bodied and elegant, revealing mouthwatering plum, rich dark chocolate, delightful leather and crushed rocks. The tannins are full and plush that tend to lead to a long finish.

### FOOD COMBINATIONS

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

### PRODUCTS BY CASTELLO DI ALBOLA

Il Solatio

#### Acciaiole 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**  
65% Sangiovese,  
35% Cabernet Sauvignon



**BOTTLE SIZE**  
1.5 L - 750 ml



PRODUCED AND ESTATE-BOTTLED BY:  
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53017 RADDA IN CHIANTI - SIENA - ITALY



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