

La Locanda



Serata Toscana

8th June 2023 - 6.30pm

We are honoured to host, here at La Locanda, Castello di Albola for a journey of discovery, passion and nature.

TIMELESS BEAUTY AND HARMONY ON THE HIGHEST HILLS OF CHIANTI CLASSICO

On the highest hills in Chianti Classico, in the lush greenery of an age-old natural environment, for centuries beauty has inspired excellence. Nestled in the silence of enchanted lands, inhabited over the centuries by the most noble Tuscan families such as the Acciaioli, Pazzi, Samminiati and Ginori Conti, Castello di Albola pays tribute to this land's most precious fruit, Sangiovese, in search of its purest expressions.

From Pian d'Albola a constellation of cru extends between ancient farms and oak woods, reaching up to the highest peaks in the Chianti hills, sketching an extraordinarily beautiful landscape. The vineyards of Castello di Albola, each with diverse soil composition, altitude and exposure to sunlight, yield wines of exceptional finesse and elegance, with subtle and sophisticated nuances tending to an ideal model of harmony and perfection.

www.lalocanda.co.uk

www.albola.it



5 courses with wine tasting

At the table

Traditional Garfagnana potato bread served with sea salt and extra virgin olive oil Col D'Orcia

Aperitivo

Tonno del Chianti

Old recipe of slow cooked pork preserved in extra virgin olive oil

Pappa al pomodoro

Thick bread soup prepared with fresh tomato, extra virgin olive oil, garlic and basil

Salumi misti con fricattole pratesi

Selection of traditional charcutiers with fricattole pratesi (fried bread from Prato)

Accompanied with

Poggio alle Fate Toscana IGT 2021 / Chianti Classico DOCG 2021

Primi Piatti

Agnolotti alla Poggiogherardo

Maurizio's hand-crafted pasta. Agnolotti filled with fresh black truffle, chicken, bread and vegetables served with butter and Parmiggiano cheese

Accompanied with

Santa Caterina Chianti Classico Gran Selezione DOCG 2016

Secondi Piatti

Arrosto morto di vitello

Veal roast with pancetta, garlic, red wine, extra virgin olive oil, served with potatoes and seasonal vegetables

Accompanied with

Acciaiuolo Toscana IGT 2015

Dolci

Torta co' bischeri

A soft cream made with rice, chocolate, pine nuts, candied fruit in a shortcrust pastry pie

Cantucci

Traditional almond biscotti

Accompanied with

Vin Santo del Chianti DOCG 2009

£ 85 per person

To continue your experience at home

Poggio alle Fate Toscana IGT 2021

@ £ 25 bottle T/A - £ 132x6bottles

100% Chardonnay - 12.5% Vol.

COLOUR Bright straw-yellow with lively greenish reflections. BOUQUET Intense, with fresh notes of pineapple, grapefruit and lime skin, banana and Golden Delicious apples. FLAVOUR Appealingly dry fresh and well-balanced, with fresh acidity and a mineral and green apple finish. From one of the highest vineyards in the area of Chianti Classico – a long, narrow plot covering 3.2 hectares at a height of 680 m – this wine perfectly interprets the marly soil and the cool climate of the region. Chardonnay grapes are mostly vinified in steel tanks, while the remaining grapes age in barriques, emphasising strong mineral scents in the aroma and a fresh, nervous note on the palate.

Chianti Classico DOCG 2021

@ £ 25 bottle T/A - £ 132x6bottles

100% Sangiovese - 13,5% vol.

COLOUR: intense and lively ruby red. BOUQUET: notes of fresh red fruit and violet mammola.

FLAVOUR: harmonious and fresh with well-integrated tannins

The hand harvested grapes are vinified with a continued attention to detail typical of traditional fermentation methods. The presence of skins bringing during this process enhances the unique character of the Castello di Albola estate vineyards and the terroir of Radda in Chianti. The wine spends 12 months in Slavonian oak barrels where malolactic fermentation occurs and this is followed by bottle ageing

Santa Caterina Chianti Classico Gran Selezione DOCG 2016

@ £ 39 bottle T/A - £ 216x6bottles

100% Sangiovese - 13,5% vol.

COLOUR: intense ruby red flecked with burgundy. BOUQUET: intense and elegant with floral notes of lily and a good concentration of ripe red fruit. FLAVOUR: strong and full-bodied with sweet tannins. Long, persistent finish.

Chianti Classico Gran Selezione Santa Caterina takes its name from a single vineyard covering just a little more than five hectares on a south-facing slope, at an average altitude of 550 metres. It is a privileged parcel due to the composition of the soil, rich in galestro (a rocky, schistous clay soil), and to the quality of the Sangiovese grapes grown there. Vinified from a single variety, with a long ageing period in wood barrels, they turn into a shiny wine in the glass, with an invigorating scent and a strong, long-lasting taste that encapsulates the very soul of Castello di Albola.

Acciaiuolo Toscana IGT 2015

@ £ 59 bottle T/A - £ 336x6bottles

80% Cabernet Sauvignon, 20% Sangiovese – 13,5% vol.

COLOUR: dense ruby red. BOUQUET: intense, with hints of woodland berries, plums and liquorice. FLAVOUR: sumptuous and elegant with finely-tuned acidity and excellent persistence on the palate.

Acciaiuolo is a sumptuous interpretation of the expressive force of the soils around Castello di Albola: a meticulous selection of Cabernet Sauvignon grapes confers character and elegance, while a small percentage of Sangiovese from a single vineyard of old vines underpins its most authentic nuances. The name of the wine pays tribute to the House of the Acciaiuoli; a distinguished wine, it combines power with grace, and has a soft and supple body, a seductive aroma and long and lingering finish.

Vin Santo del Chianti DOCG 2009

@ £ 41 bottle T/A - £ 228x6bottles

Trebbiano toscano and Malvasia del Chianti – 16% vol.

COLUOR: warm golden to amber yellow. BOUQUET: complex with scents of raisins, apricot, figs and honey inkings. FLAVOURS: on the palate it is warm, round and velvety.