

# Castello di Radda



## ROSÉ WINE TOSCANA I.G.T.

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This wine comes from the history of our country places, is part of the Chianti Classico wine and food culture and is made from clusters of the more recently planted vines. Only a single vineyard gives us the freshness and lightness for this Rosé wine, the Sangiovese grape and a precision agriculture gives the character.

**TYPOLOGY:** Rosato Toscana I.G.T.

**GRAPES:** 100 % Sangiovese

**GENERAL DESCRIPTION:** The grapes used for this wine come from a vineyard exclusively located at an altitude of 400 m above sea level. The soil is clayey-calcareous, fertile and fresh. The grapes are harvested by hand at about mid of September.

**VINIFICATION AND AGEING:** The grapes are pressed immediately and the must obtained is decanted for 12 hours at a temperature of 5°C approx. Then it will be decanted and the alcoholic fermentation starts at a temperature not exceeding 14°C in stainless steel Inox vessels. The fermentation is completed after about 20 days. The wine obtained will continue ageing on fine lees for about three months until February when it is bottled.

### SENSORY PROFILE

**APPEARANCE:** Bright pink with cherry undertones

**BOUQUET:** Pleasant and fresh with hints of wild strawberries and rosehip

**PALATE:** Well-balanced and sapid with aftertaste of raspberries and strawberries, fresh on the palate and good structure

**ALCOHOL:** 12,5% vol

**BOTTLE:** Bordolese 750 ml

**CORK:** Natural cork

**SERVING TEMPERATURE:** 8 - 10°C

**RECOMMENDED GLASS:** Narrow tulip glass

**SERVING SUGGESTIONS:** It is an excellent aperitif wine also recommended to accompany fresh cheeses and deserts.



[www.castellodiradda.it](http://www.castellodiradda.it)



AGRICOLE GUSSALLI BERETTA