

# Castello di Radda



## GRANBRUNO TOSCANA I.G.T.

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**TYPOLOGY:** Tuscany I.G.T.

**GRAPES:** 40% Sangiovese; 60% Merlot

**GENERAL DESCRIPTION:** The climate of Radda is characterized by strong thermal excursions and never excessive maximum temperatures, favoring thus elegance of our wines. The soil is of a clayey-calcareous type more or less loose depending on the vineyard.

The Merlot grapes come from the vineyards located in the cooler area of our hills; this particular microclimate avoids over-ripening of the grapes and guarantees the typical characteristics of roundness and pleasantness of a Merlot.

The Sangiovese grapes, instead, harvested from the younger Chianti Classico vineyards of Castello di Radda, donate the wine the typical characteristic of freshness, refinement and elegance.

**VINIFICATION AND AGEING:** Alcoholic fermentation takes place in 75 and 100 hl stainless steel tanks with permanence on the skins for 10 days.

Aging takes place partly in steel and partly in tonneaux.

Bottling is then done in the following summer.

### **SENSORY PROFILE**

**APPEARANCE:** Intense ruby

**BOUQUET:** Fresh, fruity, with notes of red fruit and green pepper

**PALATE:** Soft, pleasant

**ALCOHOL:** 14% vol

**BOTTLE:** Bordeaux VIP 750 ml

**CORK:** Cork

**SERVING TEMPERATURE:** 18° C

**RECOMMENDED GLASS:** Tasting glass

**RESISTANCE FOR AGEING:** 5 years approximately

**SERVING SUGGESTIONS:** Red and white meat, fresh cheeses



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



AGRICOLE GUSSALLI BERETTA