

# Castello di Radda



## TOSCANA I.G.T. GUSS

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The philosophy of this wine, which is vinified in purity with the best Merlot grape of the winery, is to express a great elegance, freshness and territoriality.

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

**GRAPES:** 100 % Merlot

**GENERAL DESCRIPTION:** The GUSS comes from the best Merlot grape of the winery obtained from the less productive vineyards, planted in the soils best suited for this grape variety. Harvesting is done by hand in cassettes of 20 kg selecting the first grapes in the vineyard and then on a sorting table in the cellar.

**VINIFICATION AND AGEING:** The alcoholic fermentation is done in stainless steel vats of 50 hl with Maceration of about 1 month. This permanence is permitted by the perfect ripeness of the grape. It is followed by the malolactic fermentation in tonneaux of 5 hl of which 80 % new. The refinement continues in the same wooden barrels for about 24 months, interspersed with decanting every 3 months. The permanence in the bottle before selling is at least 12 months.

### SENSORY PROFILE

**APPEARANCE:** Clear, ruby red with purplish tinges

**BOUQUET:** Intense and persistent with notes red berry fruit and underbrush

**PALATE:** Smooth and at the same time imposing for balance of freshness and structure.

**ALCOHOL:** 14.5% vol

**BOTTLE:** Bordolese Golia 750 ml – 1500 ml – 3000 ml

**CORK:** Natural cork

**SERVING TEMPERATURE:** 18° C

**RECOMMENDED GLASS:** Ballon

**RESISTANCE FOR AGEING:** More than 15 years

**SERVING SUGGESTIONS:** Aged cheese, red meat and game

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



AGRICOLE GUSSALLI BERETTA