

CASTELLO DI RADDA



Chianti Classico D.O.C.G. Riserva

APPELLATION: Chianti Classico D.O.C.G. Riserva

GRAPE VARIETY: 100% Sangiovese

VINEYARD EXPOSURE: South-East, South-West at 350 - 400 metres above sea level in the municipality of Radda in Chianti

SOIL COMPOSITION: Mainly calcareous-clay with a good percentage of stone

YIELD PER HECTARE: 5.0 tonnes

HARVEST: By hand, with preliminary selection of the grapes in the vineyard and subsequent selection on a sorting table

HARVESTING PERIOD: From the beginning of October

VINIFICATION AND AGEING: The freshly picked grapes are crushed and destemmed before fermenting in temperature-controlled stainless-steel tanks with a capacity of 50 hl. The grapes then macerate on skins for anything between three and four weeks. This depends on the ripeness of the grapes. This is followed by malo-lactic fermentation: 20% in wood and the rest in stainless steel tanks with a capacity of 30 hl. At the end of this phase, the ageing period begins. This phase takes place 20% in new French oak tonneaux and for 80% in second passage tonneaux and Slavonian oak barrels with a capacity of 20 hl, for about twenty months. The wine then spends at least nine months ageing in the bottle, after which it is ready for sale.

COLOUR: Clear ruby with soft garnet highlights

BOUQUET: Intense fragrance of brushwood with scents of spices and vanilla

PALATE: Long and balanced, with a fragrant, savoury and persistent finish

ALCOHOL CONTENT: Approx. 14% vol.

BOTTLE: Extra Historical Bordeaux bottle 750 ml - 1500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Balloon

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: Ideal for serving with red meats or game Recommended with hard, very mature cheeses



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AGRICOLE GUSSALLI BERETTA