

# Castello di Radda



## CHIANTI CLASSICO D.O.C.G. RISERVA CASTELLO DI RADDA

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**TYPOLOGY:** Chianti Classico Riserva D.O.C.G.

**GRAPES:** 100 % Sangiovese

**GENERAL DESCRIPTION:** The Radda growing area is characterised by significant day-night temperature differentials and by maximum temperatures that are never excessive, conditions that encourage elegance in our wines.

The grapes for this wine come from the oldest estate vineyards, growing at an elevation of 400 metres and facing south and southwest. The limestone-clay soils are more or less loose, depending on the vineyard. A low yield per vine (40-45 quintals of grape per hectare) and favourable exposure encourage optimal ripening. The clusters are picked by hand, then are given a quality-selection on sorting tables in the cellar.

**VINIFICATION AND AGEING:** Initial fermentation takes place in 50 hl stainless steel tanks, and the wine then remains on the skins for 3 weeks to one month, depending on the ripeness level of the grapes. Malolactic fermentation takes place 20% in oak, and the remainder in 30hl stainless steel tanks, while maturation is 20% in new French oak tonneaux, 80% in once-used tonneaux and 20hl Slavonian oak ovals for ca. 20 months. The wine is given a further minimum of 9 months' bottle-ageing before release.

### **SENSORY PROFILE**

**APPEARANCE:** A luminous ruby, with subtle highlights tending to garnet

**BOUQUET:** Emphatic fragrances of forest floor, with impressions of spices and vanilla

**PALATE:** Lengthy progression with fine balance of all components, with a full-flavoured, aromatic, and long-lingering finish

**ALCOHOL:** 13,50% vol

**BOTTLE:** 750 ml historic Bordeaux, 1500 ml, and 3000 ml

**CORK:** Natural cork

**SERVING TEMPERATURE:** 18° C

**RECOMMENDED GLASS:** Large balloon-shaped

**RESISTANCE FOR AGEING:** Over 15 years

**SERVING SUGGESTIONS:** Red meat and game, aged and hard cheeses.

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



AGRICOLE GUSSALLI BERETTA