

Castello di Radda



CHIANTI CLASSICO D.O.C.G. GRAN SELEZIONE - Vigna Il Corno CASTELLO DI RADDA

TYPOLOGY: Chianti Classico Gran Selezione D.O.C.G.

GRAPES: 100 % Sangiovese

GENERAL DESCRIPTION: The grapes come from a single vineyard located in the area called "Il Corno" (the Horn) at about 400 m above sea level, with a southern exposure. The soil is a clayey-calcareous type and rich in texture. The age of the vineyard is of about 20 years. The emphasis in the various phases of work in the vineyards and the low production yield (45-50 q / ha of grapes) favors a perfect ripeness of the bunch. Harvesting is done by hand and in 20 kg boxes, by selecting the grapes first in the vineyard and then on a sorting table at the winery.

VINIFICATION AND AGEING: The alcoholic fermentation takes place in 50 hl stainless steel vats with maceration on the skins for about 4 weeks. The malolactic fermentation takes place entirely in new 5hl barrels along with the lees for about 5 months. The aging process continues in the same barrels for 20 months. The ageing in bottle is of at least 12 months.

SENSORY PROFILE

APPEARANCE: Ruby, clear, with garnet reflexes

BOUQUET: Intense and persistent with notes of red berry fruit, with hints of spices and vanilla

PALATE: Persistent and balanced, and has a pleasantly fresh finish. Tannins well integrated and complex

ALCOHOL: 15% vol

BOTTLE: Historical Bordeaux. 750 ml - 1500 ml - 3000 ml

CORK: Cork

SERVING TEMPERATURE: 18° C

RECOMMENDED GLASS: Ballon

RESISTANCE FOR AGEING: Over 20 years

SERVING SUGGESTIONS: Red meats, game, stews. Hard and seasoned cheeses.



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AGRICOLE GUSSALLI BERETTA