

CASTELLO DI RADDA



Toscana I.G.T. Guss

APPELLATION: Toscana I.G.T.

GRAPE VARIETY: 30% Sangiovese, 70% Merlot

VINEYARD EXPOSURE: South, at 450 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: 3.0 - 3.5 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 spend about a month macerating on skins. This is made possible by the perfect ripeness of the grapes. Malo-lactic fermentation then takes place in tonneaux with a capacity of 5 hl, 80% of which are new wood. Ageing continues in the same wooden barrels for about 24 months, with racking carried out at three-month intervals. The wine spends at least twelve months in the bottle before being released for sale

COLOUR: Clear, ruby with highlights tending towards purple

BOUQUET: Intense and persistent, with note of red berries and brushwood

PALATE: Enveloping yet imposing, offering a balance of freshness and structure

ALCOHOL CONTENT: Approx. 14.5% vol.

BOTTLE: Golia Bordeaux bottle 750 ml - 1500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Balloon

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: Ideal with mature cheeses, red meats and game. Also excellent as a meditation wine



www.castellodiradda.it



AGRICOLE GUSSALLI BERETTA