

CASTELLO DI RADDA



Chianti Classico D.O.C.G. Gran Selezione “Vigna Il Corno”

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

GRAPE VARIETY: 100% Sangiovese

VINEYARD EXPOSURE: South, at 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: 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 the next four weeks or so macerating on skins. This depends on the perfect ripeness of the grapes. Malo-lactic fermentation then takes place in new tonneaux with a capacity of 5 hl, and the wine spends about five months on its fine lees. Ageing continues in the same tonneaux for a further twenty months, followed by bottle ageing for at least twelve months.

COLOUR: Ruby, clear with garnet highlights.

BOUQUET: Intense and persistent, with note of red berries and scents of spices and vanilla

PALATE: Persistent and balanced, it has a fresh and pleasantly savoury finish, with well-integrated and complex tannins.

ALCOHOL CONTENT: Approx. 14.5% vol.

BOTTLE: Historical Bordeaux bottle 750 ml - 1500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Balloon

RESISTANCE TO AGEING: Over twenty years if stored correctly

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: Recommended for service with main courses featuring red meats, game or braised meats. Worth trying in combination with hard, very mature cheeses.

www.castellodiradda.it



AGRICOLE GUSSALLI BERETTA