

CASTELLO DI RADDA



Chianti Classico D.O.C.G.

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

GRAPE VARIETY: 95% Sangiovese, 5% Canaiolo

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

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

YIELD PER HECTARE: 6.0 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. The grapes spend the next two to three weeks macerating on skins. This is made possible by the perfect ripeness of the grapes. Fermentation then continues in stainless steel tanks and oak barrels, transforming the wine's sensory profile and making it more pleasant to drink. Upon completion of this phase, ageing begins, partly in tonneaux and partly in Slavonian oak barrels with a capacity of 20 hl. The wine spends at least six months ageing in the bottle before being released for sale

COLOUR: Deep ruby tending towards garnet

BOUQUET: Pleasant, intensely varietal with hints of violet, balsamic notes and graphite

PALATE: Harmonious, with an aftertaste of fruit and ripe plum, savoury, slightly tannic, mellowing with time

ALCOHOL CONTENT: Approx. 13.50% vol

BOTTLE: Historical Bordeaux bottle 750 ml - 375 ml - 1500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Tasting goblet

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: Perfect with red and white meats, such as hunter's rabbit, roast guinea fowl with aromatic herbs or Tuscan-style beef stew. Also excellent with stewed game or roe deer loin



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AGRICOLE GUSSALLI BERETTA