

# Castello di Radda



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

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**TPOLOGY:** Chianti Classico D.O.C.G.

**GRAPES:** 90% Sangiovese; 10% other grapes

**GENERAL DESCRIPTION:** The climate of Radda is characterized by strong thermal excursions and never excessive maximum temperatures, favoring thus elegance of our wines. Our vineyards are located approximately 400 meters above sea level and enjoy a southeast, south, southwest exhibition. The soil has a clay and limestone structure with a good presence of silica skeleton.

The low production yield and good exposure favor a proper maturation of the bunch.

The grapes are harvested by hand and then selected on the table sorting in the cellar.

**VINIFICATION AND AGEING:** Fermentation takes place in stainless steel thermo-conditioned 50 hl and 100 hl vats, followed by a maceration on the skins for two to three weeks.

The malolactic fermentation is carried out both in stainless steel and wood.

Part of the aging is in tonneaux and part in of Slavonian 20 hl oak barrels.

Final ageing in bottle for at least six months before release.

### **SENSORY PROFILE**

**APPEARANCE:** Intense ruby, garnet

**BOUQUET:** Pleasant, intensely varietal, hints of violet

**PALATE:** Harmonious, with an aftertaste of fruit and ripe plum, savory, slightly tannic, which is refined over time.

**ALCOHOL:** 13,50% vol.

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

**CORK:** Natural cork

**SERVING TEMPERATURE:** 18° C

**RECOMMENDED GLASS:** Tasting glass

**RESISTANCE FOR AGEING:** 10 years and over

**SERVING SUGGESTIONS:** Red and white meat, such as rabbit alla cacciatore, guinea fowl roasted with herbs or Tuscan beef stew. Game dishes or venison saddle.

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



AGRICOLE GUSSALLI BERETTA