



CASTELLO DI RADDA CHIANTI CLASSICO D.O.C.G. GRAN SELEZIONE

Region Tuscany	Soil Mainly calcareous- clay with a good percentage of stone	Elevation 400 metres above sea level	Alcohol 14.5%
--------------------------	---	---	-------------------------

Vineyard Vigna il Corno

Grape Varieties 100% Sangiovese

Vinification The freshly picked grapes are crushed and destemmed before fermenting in temperature-controlled stainless-steel tanks with a capacity of 50 hl.

Aging 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

Tasting Notes Ruby, clear with garnet highlights. Intense and persistent, with notes of red berries and scents of spices and vanilla. Persistent and balanced, it has a fresh and pleasantly savoury finish, with well-integrated and complex tannins.

Reviews 2019 Vintage
Wine Enthusiast: 93 Points

2017 Vintage
Jeb Dunnuck: 92 Points

2015 Vintage
Decanter: 95 Points