



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

<b>Region</b> Tuscany	<b>Soil</b> Mainly calcareous-clay with a good percentage of stone	<b>Elevation</b> 400 metres above sea level	<b>Alcohol</b> 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** 2017 Vintage  
**Jeb Dunnuck: 92 Points**

2015 Vintage  
**Decanter: 95 Points**