



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

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| Region Tuscany | Soil Mainly calcareous- clay with a good percentage of stone | Elevation 350-400 metres above sea level | Alcohol 14% |
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Vineyard Selected from older vineyards

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 then macerate on skins for anything between three and four weeks. This depends on the ripeness of the grapes. This is followed by malo-lactic fermentation: 20% in wood and the rest in stainless steel tanks with a capacity of 30 hl. At the end of this phase, the ageing period begins. This phase takes place 20% in new French oak tonneaux and for 80% in second passage tonneaux and Slavonian oak barrels with a capacity of 20 hl, for about twenty months. The wine then spends at least nine months ageing in the bottle, after which it is ready for sale

Tasting Notes Clear ruby with soft garnet highlights. Intense fragrance of brushwood with scents of spices and vanilla. Long and balanced, with a fragrant, savoury and persistent finish.

Reviews 2018 Vintage
Decanter: 95 Points
Jeb Dunnock: 94 Points

2015 Vintage
Decanter: 91 Points