



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

<b>Region</b> Tuscany	<b>Soil</b> Mainly calcareous-clay with a good percentage of siliceous stone	<b>Elevation</b> 400 metres above sea level	<b>Alcohol</b> 13.5%
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**Vineyard** Vineyards in Radda and Gaiole

**Grape Varieties** 95% Sangiovese  
5% Canaiolo

**Vinification** The freshly picked grapes are crushed and destemmed before fermenting in temperature-controlled stainless-steel tanks.

**Aging** 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

**Tasting Notes** Deep ruby tending towards garnet. Pleasant, intensely varietal with hints of violet, balsamic notes and graphite. Harmonious, with an aftertaste of fruit and ripe plum, savoury, slightly tannic, mellowing with time.

**Reviews** 2021 Vintage  
**Decanter: 96 Points**  
**Jeb Dunnuck: 90 Points**  
**Wine Enthusiast: 90 Points**

