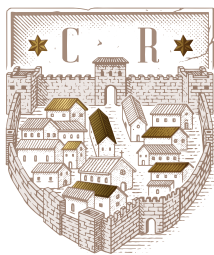


CASTELLO DI RADDA



Toscana I.G.T. Rosato

VINO BIOLOGICO



APPELLATION: Toscana I.G.T.

GRAPE VARIETY: 100% Sangiovese

VINEYARD EXPOSURE: South, at 400 metres above sea level in the municipality of Radda in Chianti

SOIL COMPOSITION: Mainly calcareous-clay with a good percentage of stone

YIELD PER HECTARE: 7.0 tonnes

HARVEST: By hand, with preliminary selection of the grapes in the vineyard and subsequent selection on a sorting table

HARVESTING PERIOD: From mid-September

VINIFICATION AND AGEING: The grapes are softly pressed and the must obtained is left to decant for twelve hours at a temperature of about 5°C. The must is then racked and alcoholic fermentation begins, at a temperature of no more than 14°C, in stainless steel tanks. The fermentation process lasts twenty days. The resulting wine continues to age on its fine lees for about three months, until February, when it is bottled.

COLOUR: Bright pink with cherry highlights

BOUQUET: Pleasant and fresh, with scents of wild strawberry and dog rose

PALATE: Harmonious and savoury with an aftertaste of raspberries and strawberries. Clean and crisp on the palate, with a good structure.

ALCOHOL CONTENT: Approx. 12.5% vol.

BOTTLE: Bordeaux bottle 750 ml

CLOSURE: Cork

RECOMMENDED GLASS: Narrow tulip

SERVING TEMPERATURE: Between 8 and 10°C

GASTRONOMIC PAIRINGS: This is an excellent aperitif wine, also recommended with fresh cheeses and desserts



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AGRICOLE GUSSALLI BERETTA