

# CASTELLO DI RADDA



## Chianti Classico D.O.C.G. Gran Selezione “Vigna Il Corno”

**APPELLATION:** Chianti Classico D.O.C.G. Gran Selezione

**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:** 3.0 - 3.5 tonnes

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

**HARVESTING PERIOD:** From the beginning of October

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

**COLOUR:** Ruby, clear with garnet highlights.

**BOUQUET:** Intense and persistent, with note of red berries and scents of spices and vanilla

**PALATE:** Persistent and balanced, it has a fresh and pleasantly savoury finish, with well-integrated and complex tannins.

**ALCOHOL CONTENT:** Approx. 14.5% vol.

**BOTTLE:** Historical Bordeaux bottle 750 ml - 1500 ml

**CLOSURE:** Cork

**RECOMMENDED GLASS:** Balloon

**SERVING TEMPERATURE:** 18°C

**GASTRONOMIC PAIRINGS:** Recommended for service with main courses featuring red meats, game or braised meats. Worth trying in combination with hard, very mature cheeses.



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AGRICOLE GUSSALLI BERETTA