

# CASTELLO DI RADDA



## Toscana I.G.T. Granbruno

VINO BIOLOGICO



**APPELLATION:** Toscana I.G.T.

**GRAPE VARIETY:** 40% Sangiovese, 60% Merlot

**VINEYARD EXPOSURE:** South, at 350 - 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 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 75 and 100 hl. The grapes then spend about ten days macerating on skins. Ageing takes place partly in stainless steel and partly in tonneaux. The wine is bottled the summer after harvesting.

**COLOUR:** Deep ruby with purplish highlights

**BOUQUET:** Fresh, with notes of red fruit and green peppercorns

**PALATE:** Smooth, pleasant

**ALCOHOL CONTENT:** Approx. 13.5% vol.

**BOTTLE:** VIP Bordeaux bottle 750 ml

**CLOSURE:** Cork

**RECOMMENDED GLASS:** Tasting goblet

**SERVING TEMPERATURE:** 18°C

**GASTRONOMIC PAIRINGS:** Perfect with red and white meats. Interesting to try with fresh cheeses



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AGRICOLE GUSSALLI BERETTA