

CASTELLO DI RADDA



Vin Santo del Chianti Classico D.O.C. Occhio di Pernice

APPELLATION: Vin Santo del Chianti Classico D.O.C. Occhio di Pernice

GRAPE VARIETY: 90% Sangiovese, 10% Canaiolo and Colorino

VINEYARD EXPOSURE: South-east/south-west in the Municipality of Radda in Chianti

SOIL COMPOSITION: Calcareous-clay with a good percentage of stone

HARVEST: By hand into small crates with careful selection of the best grapes in the vineyard

HARVESTING PERIOD: Late September

VINIFICATION AND AGEING: The grapes are selected by hand and laid out on racks. The withering process takes a few months and allows the dehydration of the grapes, concentrating the sugars and aromatic compounds. The grapes are gently pressed using a traditional press and the must is transferred to casks where it undergoes slow, natural fermentation, thanks to the use of a native yeast known as the "mother". Ageing continues in the same casks for at least four years, in rooms exposed to considerable seasonal temperature variations, which have a positive influence on the complexity of the wine's aromas. Approximately half of the precious liquid evaporates during this long period of ageing, becoming more concentrated. The wine spends at least three months in the bottle before being released for sale. In keeping with tradition, the wine is not filtered and the formation of a slight deposit on the bottom is possible and natural.

COLOUR: Dense, bright garnet red with golden highlights

BOUQUET: The bouquet is complex and enveloping, dominated by aromas of dried apricots, dried figs and dates. Scents of roast almonds mingle with notes of cinnamon and cloves. Aeration reveals an intense aroma of chestnut honey.

PALATE: Sweet and deep in the mouth, the olfactory notes unfold on the palate revealing its enveloping nature. The finely creamy texture is enhanced by remarkable persistence.

ALCOHOL CONTENT: Approx. 16% vol.

BOTTLE: Bordeaux bottle 500 ml

CLOSURE: Cork

RECOMMENDED GLASS: Small tasting goblet

SERVING TEMPERATURE: 18°C

GASTRONOMIC PAIRINGS: Pastries and creamy desserts



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