

Castello di Radda



GRANBRUNO TOSCANA I.G.T.

TYPOLOGY: Tuscany I.G.T.

GRAPES: 50% Sangiovese; 50% Merlot

GENERAL DESCRIPTION: The climate of Radda is characterized by strong thermal excursions and never excessive maximum temperatures, favoring thus elegance of our wines. The soil is of a clayey-calcareous type more or less loose depending on the vineyard.

The Merlot grapes come from the vineyards located in the cooler area of our hills; this particular microclimate avoids over-ripening of the grapes and guarantees the typical characteristics of roundness and pleasantness of a Merlot.

The Sangiovese grapes, instead, harvested from the younger Chianti Classico vineyards of Castello di Radda, donate the wine the typical characteristic of freshness, refinement and elegance.

VINIFICATION AND AGEING: Alcoholic fermentation takes place in 75 and 100 hl stainless steel tanks with permanence on the skins for 10 days.

Malolactic fermentation and aging take place entirely in steel.

Bottling is then done in the following spring.

SENSORY PROFILE

APPEARANCE: Intense ruby

BOUQUET: Fresh, fruity, with notes of red fruit and green pepper

PALATE: Soft, pleasant

ALCOHOL: 13% vol

BOTTLE: Bordeaux 750 ml

CORK: Cork

SERVING TEMPERATURE: 18° C

RECOMMENDED GLASS: Tasting glass

RESISTANCE FOR AGEING: 5 years approximately

SERVING SUGGESTIONS: Red and white meat, fresh cheeses



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AGRICOLE GUSSALLI BERETTA