vintalog



CASTELLO DI RADDA

Chianti Classico D.O.C.G.

Chianti Classico D.O.C.G., Italy

- 95% Sangiovese, 5% Canaiolo

REGION
Tuscany

APPELLATION
Chianti Classico D.O.C.G.

ALCOHOL
13.5%

FARMING
Organic

VINEYARD

SOIL
Mainly calcareous-clay with a good percentage of siliceous stone

ELEVATION
400 metres above sea level

YIELD
6.0 tonnes per hectare

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

CELLAR

FERMENTATION
Temperature-controlled stainless-steel tanks

MALOLACTIC
Malo-lactic fermentation in stainless steel tanks and oak barrels

ÉLEVAGE
Partly in tonneaux and partly in Slavonian oak barrels of 20 hl, then at least 6 months in bottle

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THE PRODUCER

Castello di Radda

castellodiradda.com



CHIANTI, ITALY