



CASTELLO DI RADDA CHIANTI CLASSICO D.O.C.G.

Region Tuscany	Soil Mainly calcareous-clay with a good percentage of siliceous stone	Elevation 400 metres above sea level	Alcohol 13.5%
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Vineyard Vineyards in Radda and Gaiole

Grape Varieties 95% Sangiovese, 5% Canaiolo

Vinification The freshly picked grapes are crushed and destemmed before fermenting in temperature-controlled stainless-steel tanks.

Aging The grapes spend the next two to three weeks macerating on skins. This is made possible by the perfect ripeness of the grapes. Fermentation then continues in stainless steel tanks and oak barrels, transforming the wine's sensory profile and making it more pleasant to drink. Upon completion of this phase, ageing begins, partly in tonneaux and partly in Slavonian oak barrels with a capacity of 20 hl. The wine spends at least six months ageing in the bottle before being released for sale

Tasting Notes Deep ruby tending towards garnet. Pleasant, intensely varietal with hints of violet, balsamic notes and graphite. Harmonious, with an aftertaste of fruit and ripe plum, savoury, slightly tannic, mellowing with time.

Reviews 2021 Vintage
Decanter: 96 Points
Gambero Rosso: 3 Bicchieri
Jeb Dunnuck: 90 Points
Wine Enthusiast: 90 Points

2020 Vintage:
Decanter: 95 Points
Gambero Rosso: 3 Bicchieri

2019 Vintage:
Decanter: 97 Points
Gambero Rosso: 3 Bicchieri
Wine Spectator: 91 Points

2018 Vintage:
Decanter: 95 Points
Gambero Rosso: 3 Bicchieri
Wine Spectator: 91 Points



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