



<b>APELLATION</b>	Chianti Classico Annata DOCCG
<b>COUNTRY</b>	Tuscany, Italy
<b>ORIGIN</b>	Radda in Chianti
<b>GRAPES VARIETES</b>	Sangiovese (100%)
<b>ALTITUDE</b>	378 m S.L.M.
<b>VINTAGE</b>	2019
<b>WINEMAKING</b>	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 7–10 days.
<b>AGING</b>	6/8 months of aging in stainless steel tanks
<b>BOTTLE FORMAT</b>	0,750 Lt / 1,5 Lt.
<b>PACKAGING FORMAT</b>	Cardboard per 6 bottles and magnum single cardboard
<b>VITICULTURE / HARVEST</b>	The year 2019 was featured by spring rains, which allowed vital water reserves, suitable for a hot summer with low rainfall. The slightly harsher and wetter weather in the first half of the year slightly delayed the vine's growth cycle compared to recent years. A hot but regular summer, with some peaks of temperature without precipitation, was followed by a September with nice weather and good temperature ranges, which accompanied gradually the phenolic ripening of the grapes.

## ANALYTICAL CHARACTERISTICS

**ALCOHOL CONTENT** 13,5% alcohol by volume (%Vol.)

## TASTING NOTES

**VISUAL NOTES** Ruby red color

**OLFACTORY SENSATIONS** The nose displays hints of black cherry, iris and subtle notes of violet.

**TASTE SENSATIONS** The soft tannins are balanced by a nice minerality which is the result of the growth of the vines in rocky soils. A wine where all the peculiarities of the Radda in Chianti area can be found.

**WINE REVIEWS**  
 90/100 pts. Decanter W.W.A. 2021 – decanter.com  
 90/100 pts. Falstaff – fallstaff.ch  
 89/100 pts. James Suckling – jamesuckling.com  
 \*\*/\*\* Merum – merum.info