

SACELLO



APPELLATION	Chianti Classico Annata DOCG
REGION / COUNTRY	Tuscany / Italy
ESTATE	Terrabianca
PRODUCTION ZONE	Radda in Chianti (Chianti Classico)
GRAPE VARIETES	Sangiovese (100%)
ALTITUDE	378 m S.L.M.
VINTAGE	2020
WINEMAKING	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 7-10 days.
AGING	6/8 months of aging in stainless steel tanks
BOTTLE FORMAT	0,375 Lt / 0,750 Lt / 1,5 Lt
PACKAGING FORMAT	Cardboard
VITICULTURE / HARVEST	The year 2020 was characterised by low rainfall in the early winter months. The vines started to bud at the end of March in the middle of cold days with temperatures sometimes below zero degrees, which caused cold damage in the valley lower side vineyards and at the earliest varieties. This was followed by a regular season course favoured by an ideal climate characterised by warm, dry and slightly windy days. As a result, fruit set was very good, leading to good cluster architecture. The low rainfall caused water stress due to the dry climate and the still very high temperatures. Harvesting of the early white varieties began in the second half of August. A good year with a lower production, however of excellent quality.
ALCOHOL CONTENT	13,5% alcohol by volume (%Vol.)
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	93/100 pts. Raffaele Vecchione - winescritic.com 92/100 pts. Daniele Cernilli - doctorwine.it 92/100 pts. Luca Gardini - gardininotes.com 91/100 pts. Falstaff - falstaff.com 90/100 pts. Wine Align - winealign.com