



<b>APELLATION</b>	Chianti Classico Annata DOCG
<b>REGION / COUNTRY</b>	Tuscany / Italy
<b>ESTATE</b>	Terrabianca
<b>PRODUCTION ZONE</b>	Radda in Chianti (Chianti Classico)
<b>GRAPE VARIETIES</b>	Sangiovese (100%)
<b>ALTITUDE</b>	410 m S.L.M.
<b>VINTAGE</b>	2021
<b>WINEMAKING</b>	In stainless steel tanks at controlled temperature. Post-fermentation maceration on the skins for 7-10 days.
<b>AGING</b>	6/8 months of aging in unglazed/raw concrete vats.
<b>BOTTLE FORMAT</b>	0.375 Lt / 0.75 Lt / 1.5 Lt
<b>PACKAGING FORMAT</b>	Cartons of 12 (0.375 liters) and 6 bottles (0.750 liters), single magnum carton (1.5 liters).
<b>VITICULTURE / HARVEST</b>	The year 2021 was characterised by a canonical bud break followed by particularly cold days with temperatures sometimes below zero degrees, which caused cold damage in the valley bottoms and on the earliest varieties. Spring and summer had a regular course without any particular heat peaks. The low production load allowed the plants to cope with the lack of rainfall without critical issues. The gradual ripening of the grapes gave us an exceptional harvest with technological and phenolic ripening worthy of great vintages.
<b>ALCOHOL CONTENT</b>	14% alcohol by volume (%Vol.)
<b>VISUAL NOTES</b>	Ruby red color
<b>OLFACTORY SENSATIONS</b>	The nose displays hints of black cherry, iris and subtle notes of violet.
<b>TASTE SENSATIONS</b>	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.
<b>PAIRINGS</b>	First courses with meat sauces, seasoned salami, aged cheese aged in cave, second courses based on white or red meat.