

SACELLO



APPELLATION	Chianti Classico Annata DOCG
REGION / COUNTRY	Tuscany / Italy
ESTATE	Terrabianca
PRODUCTION ZONE	Radda in Chianti (Chianti Classico)
GRAPE VARIETES	Sangiovese (100%)
ALTITUDE	410 m S.L.M.
VINTAGE	2021
WINEMAKING	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 7-10 days.
AGING	6/8 months of aging in unglazed / raw concrete vats.
BOTTLE FORMAT	0,375 Lt. / 0,750 Lt. / 1,5 Lt.
PACKAGING FORMAT	Packaging: Cartons of 12 (0.375 liters) and 6 bottles (0.750 liters), single magnum carton (1,5 liters).
VITICULTURE / HARVEST	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.
ALCOHOL CONTENT	14% 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	-