



APELLATION	Chianti Classico Annata DOCG
REGION/COUNTRY	Tuscany/Italy
ESTATE	Terrabianca
PRODUCTION ZONE	Radda in Chianti (Chianti Classico)
GRAPE VARIETIES	Sangiovese (100%)
ALTITUDE	410 m A.S.L.
VINTAGE	2022
WINEMAKING	In stainless steel tanks at controlled temperature. Post-fermentation maceration on the skins for 7-10 days.
AGING	6/8 months of aging in unglazed/raw concrete vats.
BOTTLE FORMAT	0.375 Lt / 0.75 Lt / 1.5 Lt
PACKAGING FORMAT	Cartons of 12 (0.375 liters) and 6 bottles (0.750 liters), single magnum carton (1.5 liters).
VITICULTURE/HARVEST	The year 2022 had a regular course both in winter and in spring; as has been the case for some years now, rainy events were scarce and never significant. The vines held up well until the end of July when the rains restored the soil's water balance. Production was below average while quality far exceeded expectations thanks to gradual ripening driven by temperature fluctuations between day and night.
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.
PAIRINGS	First courses with meat sauces, seasoned salami, aged cheese aged in cave, second courses based on white or red meat.