



APELLATION	Chianti Classico Annata DOCC
REGION/COUNTRY	Tuscany/Italy
ESTATE	Terrabianca
PRODUCTION ZONE	Radda in Chianti (Chianti Classico)
GRAPE VARIETIES	Sangiovese (100%)
ALTITUDE	410 m A.S.L.
VINTAGE	2023
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 2023 harvest was heavily influenced by a very rainy spring followed by a hot summer. All this required careful work in the vineyard to counteract the constant attacks of fungal diseases. Yields were low, but quality was high, thanks in part to the temperature fluctuations in September and October. This favoured optimal ripening, wines with interesting aroma profiles and ripe tannins.
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.