



UNITED CELLARS

ITALY



Castello di Radda



Chianti Classico Riserva 2013

Vineyard

Every area of the Chianti Classico region has its own particular terroir. Our vineyards are located about 400 meters above sea level and enjoy an exposition to the southeast, the south, and the southwest. The soils has a clay-limestone structure with a good presence of siliceous skeleton. The low production yields, good exposure sustained by an evening ventilation and temperature fluctuations due to low night temperatures favor a correct maturation of the bunch. The grapes are harvested manually and transported to the winery in small 20 kg baskets.

Production

Initial fermentation takes place in 50 hl stainless steel tanks, and the wine then remains on the skins for 3 weeks to one month, depending on the ripeness level of the grapes. Malolactic fermentation takes place 20% in oak, and the remainder in 30hl stainless steel tanks, while maturation is 20% in new French oak tonneaux, 80% in once-used tonneaux and 20hl Slavonian oak ovals for ca. 20 months. The wine is given a further minimum of 9 months' bottle-ageing before release.

Tasting Notes

A luminous ruby, with subtle highlights tending to garnet. Emphatic fragrances of forest floor, with impressions of spices and vanilla. Lengthy progression with fine balance of all components, with a full-flavoured, aromatic, and long-lingering finish

Accolades

93 – 2013 Castello di Radda Chianti Classico Riserva – James Suckling

TRE BICHERI – 2013 Castello di Radda Chianti Classico Riserva – Gambero Rosso

Appellation

Chianti Classico Riserva DOCG

Location

Radda in Chianti

Winery Size

33 HA

Winemaker

Maurizio Castelli

Varieties

100% Sangiovese

Aging

French and Slovenian Barrel

Age of Vines

20 Years

Elevation

400 m

Soil

Clay Limestone

Max Yield

4000 Stock/Ha

Alcohol Content

13.5 %

Production

14.000 Bottles

Farming

Sustainable