



United Cellars



CASTELLO DI RADDA

Granbruno 2017

An extremely approachable Super Tuscan

VINEYARDS

The climate of Radda is characterized by strong thermal excursions and never excessive maximum temperatures, favoring thus elegance of our wines. The soil is of a clayey-calcareous type loose depending on the vineyard. The Merlot grapes come from the vineyards located in the cooler area of our hills; this microclimate avoids over-ripening of the grapes and guarantees the typical characteristics of roundness and pleasantness of a Merlot. The Sangiovese grapes, instead, harvested from the younger Chianti Classico vineyards of Castello di Radda, donate the wine the typical characteristic of freshness, refinement, and elegance.

PRODUCER

Agricole Gussalli Beretta

ORIGIN

*Radda - Chianti
Tuscany, Italy*

APPELLATION

I.G.T. Toscana

WINERY SIZE

33 Ha

WINEMAKER

Maurizio Castelli

VARIETIES

60% Merlot, 40% Sangiovese

AGING

Aging in steel and partly in Tonneaux

AGE OF VINES

10 Years

ELEVATION

400 m

SOIL

Clay Limestone

ALCOHOL CONTENT

14.0 %

MAX YIELD

4,000 Kg/Ha

FARMING

Sustainable practices

WINEMAKING

Alcoholic fermentation takes place in 75 and 100 hl stainless steel tanks with permanence on the skins for 10 days. Aging takes place partly in steel and partly in Tonneaux. Bottling is then done in the following summer.

TASTING NOTE

Intense ruby. Fresh, fruity, with notes of red fruit and green pepper. Soft, pleasant palate.

PRESS & ACCOLADES

91 points - vintage 2018 - *James Suckling*

89 points - vintage 2017 - *James Suckling*

Silver Medal - vintage 2013 - *Concours Mondial Bruxelles*