CASTELLO DI RADDA



Year Founded:

Region: **Chianti, Tuscany, Italy**

Winemaker: **Marco Mascarello**

Fun Fact: **The origins of the Black Rooster, symbol of the Chianti Classico DOCG appellation and of this land of great wines, are lost in legend. It is said that two roosters decreed the territorial borders of the two republics of Florence and Siena.**

-Certified Organic-

Castello di Radda is the story of one meeting, one moment. It is the solidarity of two wineries that, together, exalt the intrinsic quality of a territory, honoring its most precious fruit. On one side are the hills of Chianti Classico, with Radda in Chianti at the heart of a millennia of vinicultural history; on the other is the expertise of the group Agricole Gussalli Beretta, the agricultural branch of the Beretta brand. Castello di Radda respects the land through the most noble of expressions: grapes transformed into wine. The territory of Radda in Chianti is characterized by low temperatures, among the coolest in the entire Chianti Classico DOCG production zone, significant fluctuations between daytime and night time temperatures, clayey soil rich in heavy stone and the presence of abundant wildlife. An area rich in woodland and old farmhouses, wonderfully beautiful and difficult to cultivate, excellent for growing Sangiovese grapes of the highest quality. Its environmental impact is very low: the visible part of the building is minimal and is perfectly integrated with the surrounding natural and architectural landscape. The organic conversion of the vineyards began in 2017 and was completed in 2020. Today, the 40 hectares of vineyards in production are fully certified organic. The cellar, designed by architect Spartaco Mori, is a building that deeply respects the environmental balance. The result of long and complex excavation of the hard rock of Radda in Chanti, it is naturally cool and independently thermoregulated. Castello di Radda has steered its agricultural management towards production that favors low yields, managed with constant manual interventions aimed at preserving only the best part of the fruit. Each plot is cultivated according to the needs of the soil, the plants and the microclimate. The agronomic operations are planned and adapted to the needs of each individual plot: from fertilization to pruning, from thinning to grass cover, the aim is to support the natural life cycle of each plant, without forcing it.



2023 Chianti Classico

95% Sangiovese, 5% Canaiolo. From vineyards Vineyards in Radda and Gaiole. The freshly picked grapes are crushed and destemmed before fermenting in temperature- controlled stainless-steel tanks. The grapes spend the next two to three weeks macerating on skins. This is made possible by the perfect ripeness of the grapes. Fermentation then continues in stainless steel tanks and oak barrels, transforming the wine's sensory profile and making it more pleasant to drink. Upon completion of this phase, ageing begins, partly in tonneaux and partly in Slavonian oak barrels with a capacity of 20 hl. The wine spends at least six months ageing in the bottle before being released.

93 Points - James Suckling – *"A forthright example of Gallo Nero, showing fresh and bright red-cherry aromas enhanced by strawberries, violets, a lot of licorice and a whiff of black pepper. Juicy on the palate with zesty acidity, firm yet finely woven tannins and a polished, savory aftertaste. A joyful wine."*



2021 Chianti Classico Riserva

100% Sangiovese selected from older vintages. The freshly picked grapes are crushed and destemmed before fermenting in temperature- controlled stainless-steel tanks with a capacity of 50 hl. The grapes then macerate on skins for anything between three and four weeks. This depends on the ripeness of the grapes. This is followed by malolactic fermentation: 20% in wood and the rest in stainless steel tanks with a capacity of 30 hl. At the end of this phase, the ageing period begins. This phase takes place 20% in new French oak tonneaux and for 80% in second passage tonneaux and Slavonian oak barrels with a capacity of 20 hl, for about twenty months. The wine then spends at least nine months ageing in the bottle.

93 Points - James Suckling – *"Ripe red berries, plums, dried orange peel, rosemary and sweet spices on the nose. The palate is juicy and vibrant, with a medium body and a compact, almost silky tannin structure. It shows a pure core of fruit and a long, cedary finish."*



2017 Chianti Classico Gran Selezione

This wine is made from the finest Sangiovese grapes from a single vineyard located in the area known as "Il Corno". This 25-year-old vineyard, located about 400 metres above sea level, is clayey-calcareous and rich in heavy stone. The altitude, cool climate and special attention paid to work in the vineyard result in very high quality grapes, which are transformed into a Gran Selezione with the typical features of UGA Radda in Chianti: complex, elegant and destined for longevity. The freshly picked grapes are crushed and destemmed before undergoing fermentation in temperature-controlled steel tanks with a capacity of 50 hl. This is followed by maceration of the grapes on skins for about four weeks. Malolactic fermentation is then carried out in new 5 hl tonneaux, where the wine spends about five months on the fine lees. Ageing continues in the same tonneaux for a further 20 months. After bottling, the wine undergoes at least 12 months' bottle ageing.

95 Points - Wine Spectator - *"A lush, mouth filling style, this features cherry, strawberry, iron, earth and a hint of floral aromas and flavors framed by vanilla and oak spices. Reveals a vibrant structure and firm, well-integrated tannins, with an excellent balance and aftertaste."*