

L'ERTA DI RADDA

"Once again, we were floored, and once again, it's not just the eye-popping quality of the wine itself but the price that amazes. If this wine were a Bourgogne Pinot Noir from a similarly artisan-scale producer (and it compares more than favorably to quality red Burgundy), it would cost twice as much. A wonderfully savory take on Sangiovese, with lots of tobacco, tomato leaf, and underbrush notes, although there's also a saturated core of black cherry, cranberry, and raspberry fruit. Medium-bodied and full of tension, it also has relatively gentle tannins and manageable acidity for a young wine from this region—there's lots of tension, but the acid isn't in any way sharp. Does it drink like red Burgundy at half the price?

Yes, so pour it into some nice Burgundy bowls at 60 degrees and celebrate your keen eye for value. The pairing possibilities for this run the gamut, but I can never resist some pasta with some crumbled sausage, garlic, and maybe some kale.

It's very Tuscan, very simple, and it never goes out of style—like this wine. Enjoy!"

-Master Somm, Ian Cauble

Year Founded: 2006

Region: Tuscany, Italy

Founder/Winemaker: Diego Finocchi

Fun Fact: L'Erta di Radda translates to 'steep slopes of Radda'.

-Certified Organic-

Winemaker Diego Finocchi is a one-man winery, caring for 12 acres of "mountain" Sangiovese amid the wooded hills and steeply graded valleys of Radda in Chianti, the heart of the Chianti Classico zone. A trained enologist and native son who established his estate in 2006, Diego seeks to "make wines that are as faithful as possible" to the true character of Radda. That essence—stony and pure, brimming with bright fruit and lively acid, tailor-made for fine cuisine—is what you'll find in each bottle of Diego's organically raised wines. Inspired by Radda's serious hills and inspiring views, Finocchi named his estate "L'Erta di Radda," or the "steep slopes of Radda."



2019/2020 Chianti Classico, Radda in Chianti



"Limited to one word to describe this wine, I'd say 'energetic.' While there's an earthy element in stony minerality, this wine seems to reach for the sun with its brightness." - Dave McIntyre (The Washington Post)

95% Sangiovese, 5% Canaiolo. A selection of fruit from vineyards near the village of Radda in Chianti, between 1,050 and 1,200 feet in altitude and facing southeast. Soils combine galestro (a compacted clay) and hard alberese rock. 10-15-year-old vines. Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged for 12 months in older French oak barrels.

92 Points – '20 Wine&Spirits – *"Rose-scented and lively, with crunchy red cherry flavors and firm, raspy tannins, this wine embodies the lifted style of the Radda UGA's cool, high-elevation vineyards. Medium-bodied, buoyant and fresh, it's the kind of wine you can keep drinking and never tire of it."*

92 Points – '20 Decanter – *"Suede-like tannins provide a slender frame to the red currant and cranberry core. Lip-smacking steely acidity is sure to stimulate the appetite!"*