AP WINE IMPORTS

L'ERTA DI RADDA

Chianti Classico Riserva

The Estate: Organic family-owned estate managed by Diego Finocchi since 2006. Specializes in Chianti Classico from sustainably farmed vineyards in Radda in Chianti at 430 meters altitude.

Location: Chianti Classico Riserva, Radda in Chianti, Tuscany, Italy. Single vineyard at 430 meters altitude.

Soil: Clayey/sandy with a good proportion of galestro and alberese. Red soil, rich in iron.

Vines: Manual harvest

Varietals: 100% Sangiovese

Vinification: Vinified in a traditional way, without the use of selected yeasts. Maceration for 45 days. Fermentation lasts about 15 days, with pumping over and punching down; the wine then remains in contact with the skins for about 20 days.

Aging: After malolactic fermentation in stainless steel, aged 24 months in 2,000-liter oak barrels. Bottling in June.

Alcohol: 13.5%

Tasting Notes: Chocolate on the nose, cinnamon, rich and high toned.

