AP WINE IMPORTS

L'ERTA DI RADDA

Chianti Classico

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 DOCG, Radda in Chianti, Tuscany, Italy. Vineyard at 430 meters altitude.

Production Area: 3 hectares

Age of the Vines: Planted in 2006, 2009 and 2012

Soil: Clayey/sandy with a good proportion of galestro and alberese

Vines: Manual harvest

Varietals: 95% Sangiovese, 5% Canaiolo

Vinification: Alcoholic fermentation, on average 10-15 days, without selected yeasts, with délestage, pumping over and punching down. Maceration lasts on average 25 to 30 days. Malolactic fermentation takes place partly in wood, partly in stainless steel.

Aging: 24 months in 2,000-liter untoasted oak barrels, just for micro-oxygenation. Bottling in March.

Alcohol: 13.5%

Tasting Notes: Floral, structured, and youthful. The aromatics come from the Canaiolo, and the balance in acidity and fruitiness from the Sangiovese.

