



"Granbruno" Toscana IGT



- Castello di Radda is located on the hills eastern hills facing the town of **Radda in Chianti, and under the Castello di Volpaia** borough.
- Castello di Radda was acquired by the Beretta family in 2003 with the goal of increasing their interest in the wine sector, where they are already active with the historical family company, Lo Sparviere which produces the precious Franciacorta sparkling wines.
- The deep respect for the land and its people suggested the construction of a **building carved into the rock, completely underground with a low impact on the environment and energy**. The stone facades, the stylish contemporary Italian style tasting room, the exquisite gardens, the Florentine gazebo in a dominant position and the large portico receive visitors in a relaxed and welcoming atmosphere.

Varietal: 40% Sangiovese, 60% Merlot

Appellation: Toscana IGT

Production Zone: Radda in Chianti, Tuscany, altitude 400m a.s.l

Soil: Calcareous-clay with a good percentage of siliceous stone

Vinification: Hand picked. Maceration and fermentation on skin for 10 days in stainless steel tanks.

Maturation: Ageing takes place partly in stainless steel and partly in tonneaux. The wine is bottled the summer after harvesting.

An elegant Super Tuscan wine from the mountains of Radda in the heartland of Chianti Classico. All of the vineyards around Radda sit pretty high on the mountain. Because of that, wines from the area are known for freshness even in the hottest years.



- *Deep ruby with purplish highlights. Pronounced aromas of black cherry, cranberry, violet and rose, underpinned by some raspberry and strawberry. Gentle undertones of chocolate and vanilla. In the mouth, it has medium levels of tannin and medium alcohol, and tastes like black cherry, rose petals and cherry jam.*
- *Perfect with red and white meats. Interesting to try with fresh cheeses*