



# *Petronius*

RADDA IN CHIANTI

Chianti Classico

## BACKGROUND

Located in the heart of Tuscany, wines of the Chianti Classico region signify prestige and beauty. Chianti Classico was the original demarcated Chianti zone, hence the term "Classico," in reference to the old and original production area of the Chianti.

## GRAPES

90% Sangiovese, 10% Merlot

## VINEYARD

The vineyards are located on 27 acres, 1,476 feet above sea level in Radda Chianti. Sun exposure is South by Southwest. Vines are low cordon trained.

## WINEMAKING

The grapes were hand-harvested during the first week of October. Following a soft pressing, the juice was fermented in concrete and stainless steel tanks for six to eight days. The must was pumped over four times a day with the required délestage fermentation which gently extracts its phenolic (color & mouthfeel) compounds.

## AGEING

Thirty percent of the wine was aged in French oak barriques and the remaining 70% transferred to stainless steel tanks for 12 months. Bottle-aged for two months.

## TASTING NOTES

This wine displays brilliant garnet color with notes of bright cherry and red plum with hints of anise and wild herbs. Well structured with supple tannins and a long finish.

## PAIRING

Experience the long finish while enjoying with grilled meats, pasta, and cheeses.

## SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

## ALCOHOL CONTENT

15.0%

