



## L'ERTA DI RADDA

### Toscana Bianco

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.



**WINERY:** L’Erta di Radda - Azienda Agricola Diego Finocchi

**WINEMAKER:** Diego Finocchi

**ESTABLISHED:** 2006

**REGION:** ITALY • Tuscany • Radda in Chianti

**APPELLATION:** Toscana Bianco DOC

**BLEND:** Trebbiano and Malvasia (field blend)

**VINEYARDS:** 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.

**AGE OF VINES:** 10 to 15 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled steel tank. Aged briefly in tank; bottled in March following the harvest.

**TASTING IMPRESSIONS:** Aromas of citrus zest, green apple, herbs, crushed stones. Fresh and light, each sip inviting the next.

**PAIRING SUGGESTIONS:** As an aperitif; with fresh cheese and salami; chicken or other white meats

**NOTES:** An “erta” is a steep slope; Radda is particularly known for its steeply graded hills and valleys.



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