



L'ERTA DI RADDA

Chianti Classico

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: Chianti Classico DOCG

BLEND: 95% Sangiovese, 5% Canaiolo

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. Destemmed; fermented on indigenous yeasts in temperature-controlled steel tank. Aged for 12 months in older French oak barrels. Lightly filtered.

TASTING IMPRESSIONS: Aromas of pie cherries, raspberries, crushed stones, light tea, herbs. Juicy, gaining weight with time in the glass; lovely balance and acidic freshness. Medium-bodied, silky and refined.

PAIRING SUGGESTIONS: Grilled sausage; air-dried salami; garlicky pasta in meat sauce; aged sheep's cheese

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



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