



L'ERTA DI RADDA

Chianti Classico Riserva

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: 100% Sangiovese

VINEYARDS: A single-vineyard selection of Sangiovese fruit 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, stainless steel tank. Aged for 24 months in traditional “botti,” a 2,000L oak cask. Lightly filtered.

TASTING IMPRESSIONS: Aromas of red and black cherries, crushed stones, light tea, herbs. Juicy with good structure; fine-grained tannins, good balance. Generous finish.

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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