



L'ERTA DI RADDA

Toscana Rosso 'Due & Due'

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 Rosso DOC

BLEND: Approx. 70% Sangiovese and Canaiolo; approx. 30% Trebbiano and Malvasia (field blend)

VINEYARDS: A selection of both red and white grapes from a vineyard planted in 1971 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: 40 years, on average

WINEMAKING: Hand-harvested. Grapes are fermented together on indigenous yeasts in temperature-controlled tank. White grapes (dried naturally for one month) are added to the must to prolong fermentation, adding more aromatic complexity. Aged for one year in stainless steel tank and cement tank.

TASTING IMPRESSIONS: Aromas of red and black berry fruit, herbal notes, earthy tea, warm spice. Medium-bodied, good texture; intense and silky

PAIRING SUGGESTIONS: Grilled pork sausages with herbs; lamb steaks

NOTES: Adding dried grapes to a fermented wine, a technique known as appassimento, in Tuscany is called "Governo all'uso Toscano" and was used in the late 1800s mostly to increase body and flavor intensity in young wines from the Chianti Classico region.



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