



Tenuta di Carleone

. CHIANTI CLASSICO . .2022.

Essence of Radda in Chianti. Sangiovese pure. Grapes and wine selected from our vineyards within the Village borders of Radda.

FERMENTATION	in a mixture of Stainless steel, Cement, and open bins
MACERATION	40-60 days, average of 30% whole bunches.
AGEING	18 months in stainless steel and cement
BOTTLED	in 60,000 750 ml, 800 Magnums, 50 Jeroboams and some Methusalems

"THE WINERY IS RIGHT IN THE MIDDLE OF CHIANTI CLASSICO, WITHIN THE ORIGINAL BORDERS OF THE CHIANTI STORICO. SO, WE DECIDED TO HONOUR THE AREA AND MAKE A 100% SANGIOVESE THAT EXPRESSES OUR LITTLE CORNER OF RADDA IN CHIANTI."

ALCOHOL:	14.00 VOL%
TOT. ACIDITY:	5.89 GR/LTR.
PH:	3.35

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