



Tenuta di Carleone, Radda in Chianti (Tuscany)

Chianti Classico DOCG

Vintage	2023
Winemaker	Tenuta di Carleone
Region	Tuscany
Alcohol	13.5% vol.
Grapes	100% Sangiovese

Winemaking

The grapes come from various vineyards of the Radda region of Chianti. After traditional mash fermentation in stainless steel and concrete tanks, maceration occurs between 40 and 60 days. Subsequent maturing for 18 months in cement tanks.

Our tasting note

Bright, ruby red colour. Somewhat soft on the palate with an elegant, clear acidity. In addition, it also impresses with incredibly harmonious depth, great concentration and a wonderful drinkability. Classic Sangiovese with plenty of character.

Tenuta di Carleone

The wine estate Tenuta di Carleone was founded in 2012 by the Austrian entrepreneur Karl Egger and his family. The estate covers 100 hectares, consisting of wooded hills, idyllic little rivers and fertile plateaus, has about 20 hectares of vineyards. Its oenologist is none other than Sean O Callaghan, wine producer at Riecine for many years. Il Guercio, one-eyed rascal as the Italo-Scotchman is also called by his friends, is a truly passionate quality fanatic. He works exclusively according to organic, biodynamic principles. Pure yeast and fining agents are a taboo in his cellar.



Suitable with

