

Contessa di Radda

Bianco Toscana IGT

The historic icon of Chianti Geografico, the prestigious "Contessa di Radda" label, is renewed in an elegant and refined vest. The precious golden shades are accompanied by the aristocratic grace of Willa, the famous "Countess of Radda", who enhances the bottle with her solemn, full of history face. The seductive charm of this wine binds to its lively freshness, giving the palate a treasure of elegance.

Blend: Chardonnay 90% - Malvasia del Chianti 10%

Appellation: Toscana IGT

Soil: Eocene, mixed limestone and marl.

Alcohol content: 12,5 %

Winemakers: Alessandro Barabesi & Riccardo Cotarella

Vinification: After the harvest, the grapes receive a delicate pressing. Before the fermentation, the must undergoes a short maceration on the skins, which does not exceed twelve hours. During this process, the most delicate and essential phase of the entire vinification takes place, as the main actors defining the identity and aromatic complexity of the wine stay in the grape skins. Due to of the short maceration, Contessa di Radda Bianco IGT acquires a marked and intense aromatic profile, as well as exhibiting a harmonious and easily recognizable character.

Tasting notes: Its seductive golden shades enchant the eye and herald the elegance of its precious floral bouquet. To the nose it reveals intense fruity hints, among which the liveliness of citruses and the intensity of exotic fruit stand out. In mouth it shows her wonderful freshness, embellished with a graceful mineral note. The sip stands out for its balance and softness.

Pairing: Unmissable with tasty dishes of fish, crustaceans, and mollusks. Intriguing with light appetizers and tantalizing vegetarian dishes.

Serving temperature: 12 °C

