

PODERE FERRALE

DOCG CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

THE WINE

Young and vibrant, yet naturally composed, this Chianti Classico balances energy and freshness with a fine, measured structure. The palate is lively and harmonious, offering a clear and sincere expression of Sangiovese rooted in the hills of Radda in Chianti

GRAPE VARIETY

100% Sangiovese.

VINEYARDS AND SOIL

2.8 hectares of hillside vineyards located in Radda in Chianti, at 550 meters above sea level, with north-west and west-facing exposures.

The soils are predominantly composed of galestro and alberese, with a moderate clay component, well-draining and rich in skeletal material. This balance supports regular vine growth and the production of high-quality grapes.

TRAINING SYSTEM

The vines are trained using the Guyot system, with a planting density of 5,000 vines per hectare, following the principles of organic and sustainable agriculture

VINTAGE 2023

The 2023 vintage in Radda in Chianti required heightened attention in the vineyard, highlighting our artisanal approach. After a mild winter, a rainy spring, particularly between May and June, slowed early vine development while at the same time building important water reserves in the soils. Summer progressed in a balanced manner, without excessive heat, with good diurnal temperature variation that favoured slow and regular ripening of the grapes.

HARVEST

Hand-harvested in small crates at the end of September, bringing healthy, well-balanced grapes to the cellar, with loose clusters, complete phenolic ripeness and naturally preserved acidity—an authentic expression of Radda in Chianti.

VINIFICATION

Spontaneous fermentation in concrete tanks at controlled temperatures between 25 °C-28 °C (77 °F-82 °F). The must remain in contact with skins and seeds for approximately 20 days. Malolactic fermentation occurs naturally.

AGING

Approximately 18 months, partly in Slavonian oak casks and partly in concrete tanks, followed by at least six months of bottle aging. During this period, flavors harmonize, aromas become more defined, and the wine reaches a balanced expression of complexity.

TASTING NOTES

Deep ruby-red colour. The nose is broad and expressive, with aromas of ripe cherry and sour cherry, delicate violet notes, aromatic herbs, blood orange and subtle sweet spice nuance of clove.

On the palate, the wine is balanced and deep yet driven by lively freshness. Fine, well integrated tannins support a savory, harmonious structure, leading to a long finish marked by distinctive mineral tension.

PRODUCTION: 2,730 bottles (0.75 L)

ALCOHOL: 14% vol.

AGING POTENTIAL: 2026-2034.

SERVING TEMPERATURE

16–18 °C (61–65 °F).

