

PODERE FERRALE

CHIANTI CLASSICO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

THE WINE

The Riserva is produced only in selected vintages, the result of patient and attentive work. It requires time to fully express itself, offering a deeper and more considered interpretation of the territory and of Sangiovese from 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 2022

A mild winter, with regular temperatures, ensured a good start to the vegetative cycle. Spring provided adequate water reserves, allowing the vines to face a warm summer without excess.

The altitude and marked diurnal temperature variation of Radda favoured a gradual ripening of Sangiovese, preserving freshness and balance.

Rainfall in mid-August supported the achievement of full maturity, while the dry climate ensured excellent grape health.

The result is an elegant and harmonious vintage, with mature tannins and natural freshness that clearly expresses the character of the territory.

PRODUCTION

330 bottles (0.75 L).



HARVEST

Hand-harvested in small crates during the second half of September.

VINIFICATION

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

AGING

Approximately 30 months of aging, partly in second-use French oak barriques and partly in concrete tanks, followed by at least six months of bottle aging. A process designed to guide the wine toward full harmony, refining aromas, structure and complexity while preserving balance and freshness.

TASTING NOTES

Deep ruby red in colour. On the nose, the wine is complex and measured, with notes of ripe cherry and sour cherry integrated with hints of violet, aromatic herbs, and touches of blood orange. Sweet spice emerges subtly. On the palate, it is full and well-defined, with integrated freshness and a more compact tannic texture. The mouthfeel is harmonious and savoury, showing a long, continuous progression that leads into a mineral-driven finish.

ALCOHOL: 14,5% vol.

SERVING TEMPERATURE: 61–65 °F (16–18 °C).

AGING POTENTIAL: 2026-2034.