

PODERE FERRALE

RITORNO

INDICAZIONE GEOGRAFICA TIPICA – ROSSO TOSCANO

THE WINE

An honest wine, born from the selection of grapes from the most generous Sangiovese vines across our vineyards. Energetic and direct, it offers an unmediated expression of Radda in Chianti, shaped by vinification carried out exclusively in concrete.

GRAPE VARIETY

70% Sangiovese; 30% Canaiolo.

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 close 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 building valuable water reserves in the soils. Summer progressed in a balanced way, without excessive heat, and with good diurnal temperature variation, allowing for slow and even 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 77–82 °F (25–28 °C). The must remain in contact with skins and seeds for approximately 20 days. Malolactic fermentation occurs naturally.

AGING

Aged for one year on fine lees in concrete tanks, followed by at least eight months in bottle. During this period, flavours integrate and the wine's structure becomes more clearly defined.

TASTING NOTES

Deep ruby red in colour. On the nose, expressive aromas of sour cherry, red fruits and violet emerge, complemented by hints of Mediterranean herbs. On the palate, the wine is fresh and well-structured, with an agile, flowing palate and a long finish driven by red fruit.

PRODUCTION

1,050 bottles (0.75 L)

ALCOHOL

14% vol.

SERVING TEMPERATURE

61-65 °F (16-18 °C)

AGING POTENTIAL

2026-2031.

