



EMPSON & CO.
Experience Italy in a Wine glass



Sacello Chianti Classico DOCG

Ruby red color. The nose displays hints of black cherry, iris and subtle notes of violet. The soft tannins are balanced by a nice minerality which is the result of the growth of the vines in rocky soils. A wine that fully expresses Radda's intricacies.

"Sacello is our Chianti Classico with a pure Sangiovese soul. It is a clear expression of the unique vineyards at Terrabianca. Sacello comes from the Latin word *sacellum*, which is a small shrine, a diminutive of *sacrum* meaning "belonging to a God." The name of the wine is a tribute to the 12th century chapel in the heart of our vineyards."

Wine exported to: Bermuda, USA, Puerto Rico

Most recent awards

KERIN O'KEEFE: 91



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 15 days
Type of yeast:	Selected yeast
Maceration technique:	On the skins
Length of maceration:	7-10 days
Malolactic fermentation:	Yes
Aging containers:	Stainless Steel
Bottling period:	Spring
Aging before bottling:	6-8 months
Closure:	Cork

Vineyard

Organic:	As of 2023 vintage
Vineyard location:	Chianti Classico
Soil composition:	Marl, clay, sand and rocks
Vine training:	Spurred Cordon and Guyot
Altitude:	1,240 feet (378 meters) above sea level
Vine density:	6,200 plants per hectare
Yield:	1 kg per plant
Exposure:	Southeast

Years planted: 2003-2014

Time of harvest: September/October

Total yearly production (in bottles): 30,000

Tasting Notes and Food Pairings

Tasting notes: Ruby red color. Fresh and tasty wine, with clear and varietal aromas. The nose displays hints of juicy black cherry, iris and subtle notes of violet. The easy-going tannins are balanced by a nice minerality on the palate. Medium body with a gentle earthy finish.

Food pairings: Pairs well with red meat, game, and aged cheese.

Aging potential: 10 years

Alcohol: 13.5%

Winemaker: Vieri Vannoni