



Tenuta di Carleone, Radda in Chianti (Tuscany)

Il Randagio Toscana Rosso IGT

Vintage	2022
Winemaker	Tenuta di Carleone
Region	Tuscany
Alcohol	13% vol.
Grapes	60% Merlot, 40% Cabernet Franc

Winemaking

After selective harvesting by hand, the grapes are carefully processed in the Guercio style. For this reason, they are also affectionately called "Il Guercino". The mash fermentation takes place in concrete tanks with long maceration of up to 4 months, whereby some of the grapes are fermented complete with their stalks and stems in order to obtain a more intense character. Subsequent maturing takes place in concrete tanks for 12 months.

Our tasting note

Il Randagio, the "hybrid", is a wonderful Cuvée made from Merlot, Cabernet Franc and Sangiovese. It has a finely spiced bouquet with an intense aroma of dark berries. Delicate forest berry aromas on the palate, soft, smooth tannins and a great drinking flow - fresh, spicy and funky!

Tenuta di Carleone

The wine estate Tenuta di Carleone was founded in 2012 by the Austrian entrepreneur Karl Egger and his family. The estate covers 100 hectares, consisting of wooded hills, idyllic little rivers and fertile plateaus, has about 20 hectares of vineyards. Its oenologist is none other than that Sean O Callaghan, wine producer at Riecine for many years. Il Guercio, one-eyed rascal as the Italo-Scotchman is also called by his friends, is a truly passionate quality fanatic. He works exclusively according to organic, biodynamic principles. Pure yeast and fining agents are a taboo in his cellar.



Suitable with

