



Tenuta di Carleone, Radda in Chianti (Tuscany)

Uno Toscana IGT

Vintage	2021
Winemaker	Tenuta di Carleone
Region	Tuscany
Alcohol	13.5% vol.
Grapes	100% Sangiovese

Winemaking

The philosophy of Tenuta di Carleone is expressed in the perfect way with "UNO". A hand-picked selection of the best Sangiovese grapes from all vineyards. After traditional mash fermentation in cement tanks, maceration occurs between 40 and 60 days. The product is then matured for 18 months in cement and stainless steel tanks, 10% of which in new 500 litre tonneau barrels.

Our tasting note

Vibrant, bright ruby red colour. Open on the nose with notes of raspberry, violets and light spices. On the palate, a perfect symbiosis between silky tannin and inviting fruit. Elegant and yet robust. Wonderful flow with deep finish. A great Sangiovese!

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

