

colledilà

Chianti Classico Docg Gran Selezione

100% Sangiovese

VINEYARD

Planted in: 2002

Surface area: 7.62 ha

Altitude: 380 m above sea level

Exposure: Southeast

Density: 6.600 plants/ha

Training: spurred cordon

Clones: Sangiovese VCR23, VCR5, Cloni Brolio

Rootstock: 110R

SOIL

This cru grows on a clayey-limestone soil that is one of the most representative types of Chianti Classico: a very stony soil, rich in calcium carbonate and clay and poor in organic matter.

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

HARVEST

The Sangiovese grapes were hand-picked on October 4, 2019.

VINIFICATION

Fermentation temperature 24°-27°C with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

AGEING

22 months in 500-litre tonneaux of which 30% new and 70% second passage.

BOTTLING

March 8, 2022.

TECHNICAL INFORMATION

Alcohol: 14% vol.

pH: 3,16

Total Polyphenols (in Gallic acid): 1767 mg/l

Total acidity: 5,83 g/l

Non-Reducing Extract: 27,18 g/l



RICASOLI

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CHIANTI CLASSICO
GRAN SELEZIONE

CASTELLO-BROLIO



RICASOLI

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