

# RONCICONE

Chianti Classico Docg Gran Selezione

100% Sangiovese

## VINEYARD

Planted in: 1998-2000

Surface area: 10,87 ha

Altitude: 320 m above sea level

Exposure: Southeast

Density: 6.600 plants/ha

Training: spurred cordon

Clones: Sangiovese VCR23, VCR5

Rootstock: 420A

## SOIL

The soil of the vineyard of the same name consists of marine deposits of Pliocene origin, with the presence of sandy deposits and stones smoothed by the sea, while lower down there is clay. Good organic matter content. Marine fossils and lignite emerge on the surface. The slopes are gentle and the vineyard is located in the central part of the property, to the south of the clayey-limestone soils.

## 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 grapes of Roncicone vineyard were hand-picked on September 27, 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 18, 2022.

## TECHNICAL INFORMATION

Alcohol: 13,50% vol.

pH: 3,36

Total Polyphenols (in Gallic acid): 1896 mg/l

Total acidity: 5,53 g/l

Non-Reducing Extract: 26,55 g/l



RICASOLI

1 1 4 1

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CHIANTI CLASSICO  
GRAN SELEZIONE

CASTELLO-BROLIO



RICASSOLI

1 1 4 1