

COLLEDILÀ

Chianti Classico Docg Gran Selezione Gaiole

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

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils.

HARVEST

The Sangiovese grapes were hand-picked on September 24-25, 2020.

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

December 21, 2022.

TECHNICAL INFORMATION

Alcohol: 14,50% vol.

pH: 3,22

Total Polyphenols (in Gallic acid): 2008 mg/l

Total acidity: 6,10 g/l

Non-Reducing Extract: 28,25 g/l



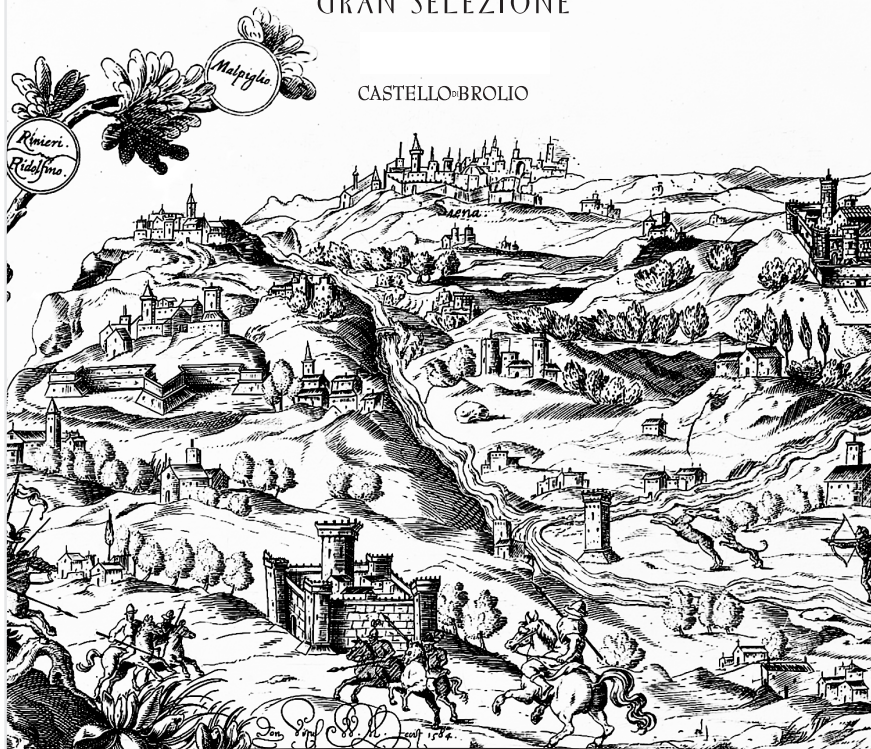
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CHIANTI CLASSICO
GRAN SELEZIONE

CASTELLO-BROLIO



RICASOLI

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