

RONCICONE

Chianti Classico Docg Gran Selezione Gaiole

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

2020 has been characterized by lack of rain for most of the year, with a mild winter, an average spring and a very hot summer. A couple of late showers in August brought some relief, even if September temperatures were above average, but with the expected diurnal range.

HARVEST

The grapes of Roncicone vineyard were hand-picked on September 18, 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 19, 2022.

TECHNICAL INFORMATION

Alcohol: 14% vol.

pH: 3,21

Total Polyphenols (in Gallic acid): 2318 mg/l

Total acidity: 6,03 g/l

Non-Reducing Extract: 27,88 g/l



RICASOLI

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