



RICASOLI

1 1 4 1

COLLEDILÀ 2013 100% SANGIOVESE

CHIANTI CLASSICO DOCG GRAN SELEZIONE

VINEYARD

Colledilà is the grand Chianti Classico cru with a complex structure and outstanding modern elegance. Pure Sangiovese, it exalts all the magnificent gifts of this varietal, and the limited volumes of the Colledilà vineyard render it all the more exclusive.

GROWING SEASON

The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures.

Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness.

To sum up, a quality harvest with healthy, perfectly ripe grapes. The 2013 Sangiovese offers deep color and a remarkable structure.

WINEMAKING

Thermo-regulated (24°C – 27°C/75.2°-80°F) stainless still fermentation and maceration takes around 16-18 days during which a soft pressure is carried out every day.

BOTTLING

End of July 2015

