

COLLEDILA' 2018

Chianti Classico Gran Selezione Docg
100% Sangiovese

VINEYARD

Planted in: 2002	Density: 6.600 plants/ha
Surface Area: 7,62ha	Training: spurred cordon
Altitude: 380 m above sea level	Clones: Sangiovese VCR23, VCR5, Brolio
Exposure: South-East	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

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October.

HARVEST

Hand picking and selection of the best grapes in the Colledilà vineyard on September 21-22, 2018.

WINEMAKING NOTES

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

BARREL AGEING

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

BOTTLING

February 17, 2021

TECHNICAL DATA

Alcohol: 13,5% vol	Total acidity: 5,91 g/l
ph: 3,29	Non-Reducing Extract: 26,20 g/l
Total Polyphenols (in Gallic acid): 1860 g/l	



RONCICONE 2018

Chianti Classico Gran Selezione Docg
100% Sangiovese

VINEYARD

Planted in: 1998-2000
Surface Area: 10,87 ha
Altitude: 320 m above sea level
Exposure: South-East

Density: 6.600 plants/ha
Training: spurred cordon
Clone: 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

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October.

HARVEST

The grapes of Roncicone vineyard were hand-picked on October 5, 2018.

WINEMAKING

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

BARREL AGEING

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

BOTTLING

February 18, 2021

TECHNICAL DATA

Alcohol: 14% vol. Total acidity: 6,03 g/l
ph: 3,33 Non-Reducing Extract: 27,48 g/l
Total Polyphenols (in Gallic acid): 2234 g/l



CENIPRIMO 2018

Chianti Classico Docg Gran Selezione
Sangiovese 100%

VINEYARD

Planted in: 1998	Density: 5952 plants/ha
Surface Area: 6,35ha	Training: spurred cordon
Altitudine: 300 m s.l.m.	Clones: Sangiovese VCR23, VCR5, R24
Exposure: South-Ovest	Rootstock: 420A

SOIL

This Cru grows on the great valley of the River Arbia, in the southernmost part of the property. The soil, very distinctive and complex, originates from an ancient river terrace dating back to the Pliocene-Pleistocene epochs. These are silty deposits, little evidence of stone, with the presence of clay, a little limestone and poor in organic matter.

GROWING SEASON

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October.

HARVEST

The grapes of CeniPrimo vineyard were hand-picked on October 5, 2018.

WINEMAKING

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

BARREL AGEING

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

BOTTLING

February 19, 2021

TECHNICAL DATA

Alcohol: 14,50% vol	Total acidity: 6,06 g/l
ph: 3,35	Non-Reducing Extract : 26,87 g/l
Total Polyphenols (in Gallic acid): 2160 g/l	

