

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

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 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

1 1 4 1

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CHIANTI CLASSICO
GRAN SELEZIONE

CASTELLO-BROLIO



RICASOLI

1 1 4 1