

## COLLEDILÀ 2021

Chianti Classico Docg Gran Selezione Gaiole  
100% Sangiovese

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### VINEYARD

Planted in 1997	Density: 6.600 plants/ha.
Surface Area: 7.62 ha.	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

The weather conditions were quite unusual on vintage 2021: the frost of last April, the drought suffered in the summer months and the early ripening of the grapes.

### HARVEST

Hand picking and selection of the best grapes in the Colledilà vineyard on September 29, 2021.

### WINEMAKING NOTES

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

### BARREL AGEING

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

### BOTTLING

February 14, 2024.

### TECHNICAL DATA

Alcohol: 14,5% vol	Total acidity: 5.28 g/l
pH: 3.09	Non-Reducing Extract: 28.53 g/l
Total Polyphenols (in Gallic acid): 2194 mg/l	

### TASTING NOTES

Intense ruby red colour. On the nose, aromas of ripe red fruits and white flowers, with balsamic notes. To the palate the wine is intense, well structured, and sustained by a good acidity, and a salty minerality. Long and persistent finish.

### VINTAGE AWARDS

95/100, James Suckling 2024

