



RICASOLI

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COLLEDILÀ 2016 100% SANGIOVESE

CHIANTI CLASSICO DOCG GRAN SELEZIONE

VINEYARD

Colledilà stands out for its complex structure and great, modern elegance. A pure Sangiovese that manages to reveal all the magnificent qualities of this grape that are further exalted by the small dimensions of the vineyard whose name it bears. The soil is a calcareous clay, rocky, rich in calcium carbonate and poor in organic matter. Colledilà vineyard is on a geological formation called Monte Morello, also known as Alberese. Seven hectares in size, it is located at 390 meters above sea level and has a southeastern exposure. The grapes are handpicked and then selected: only perfect clusters become Colledilà.

GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

WINEMAKING

Harvesting and selection of the best grapes in the vineyard by hand. Transport to the winery in 200-kg bins. The grapes are destemmed and transferred by gravity into 100-hl stainless steel open tanks and then inoculated with selected yeasts. Fermentation temperature 24-27°C with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

BOTTLING

December 11, 2018

