



RICASOLI

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RONCICONE 2017 100% SANGIOVESE

CHIANTI CLASSICO DOCG GRAN SELEZIONE

VINEYARD

Surface Area: 10,87 ha
Density: 6.600 plants/ha
Exposure: South-East Rootstock: 420A
Varieties: Sangiovese VCR23, VCR5
Planted in: 1998-2000
Altitude: 320 m above sea level

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

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

HARVEST

Harvesting and selection of the best grapes in the vineyard by hand on September 6th.

WINEMAKING

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.

AGEING

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

BOTTLING

February 12, 2020

ANALYTICAL PARAMETERS

Alcohol: 14,06%
Ph: 3,3
Total Polyphenols (in Gallic acid): 2357 g/l
Total acidity: 5,61 g/l
Non-Reducing Extract: 27,02 g/l

