

COLLEDILÀ 2021

Chianti Classico Docg Gran Selezione Gaiole
100% Sangiovese

VINEYARD

Planted in 1997	Density: 6600 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.

AWARDS

97/100, Wine Spectator 2024
97/100, WinesCritic 2024
96+/100, Robert Parker_The Wine Advocate 2024
95/100, James Suckling 2024
94/100, Decanter 2024
94/100, Vinous 2024
CORONA, Guida Vini Buoni d'Italia 2025

