

CENIPRIMO

Chianti Classico Docg Gran Selezione
100% Sangiovese

VINEYARD

Planted in: 1998
Surface area: 6,35 ha
Altitude: 300 m above sea level
Exposure: Southwest

Density: 5.952 ceppi/ha
Forma di allevamento: cordone speronato
Cloni: Sangiovese VCR23, VCR5, R24
Rootstock: 420A

SOIL

This Cru grows on the great valley of the River Arbia, in the southernmost part of the property. The soil, very distinctive and complex, originates from an ancient river terrace dating back to the Pliocene-Pleistocene epochs. These are silty deposits, little evidence of stone, with the presence of clay, a little limestone and poor in organic matter.

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

HARVEST

The grapes of CeniPrimo vineyard were handpicked on October 12, 2019.

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

March 7, 2022.

TECHNICAL INFORMATION

Alcohol: 14% vol.

pH: 3.28

Total Polyphenols (in Gallic acid): 1964 mg/l

Total acidity: 5.88 g/l

Non-Reducing extract: 27,53 g/l



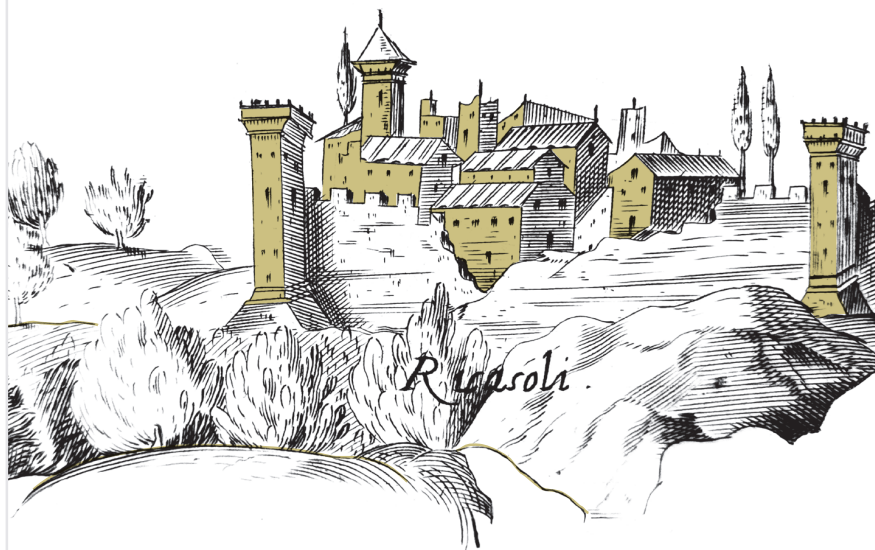
RICASOLI

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GRAN SELEZIONE

CASTELLO-BROLIO



RICASOLI

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