

CENIPRIMO

Chianti Classico Docg Gran Selezione Gaiole
100% Sangiovese

VINEYARD

Planted in: 1998

Surface area: 6,35 ha

Altitude: 300 m above sea level

Exposure: Southwest

Density: 5.952 ceppi/ha

Training: spurred cordon

Clones: 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

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils.

HARVEST

The grapes of CeniPrimo vineyard were handpicked on September 27, 2020.

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

December 20, 2022.

TECHNICAL INFORMATION

Alcohol: 14,50% vol.

pH: 3,18

Total Polyphenols (in Gallic acid): 2391 mg/l

Total acidity: 5,83 g/L

Non-Reducing extract: 26,82 g/L



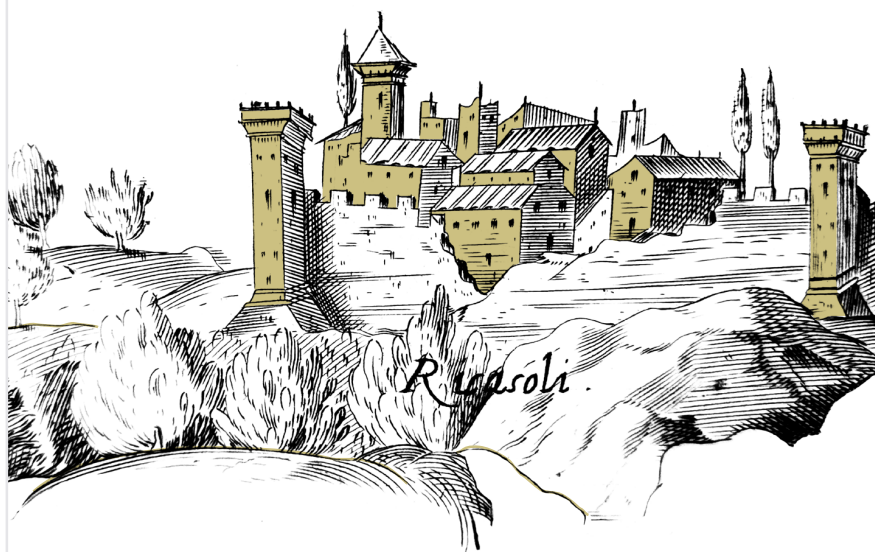
RICASOLI

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CHIANTI CLASSICO
GRAN SELEZIONE

CASTELLO-BROLIO



RICASOLI

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