

CENIPRIMO 2021

Chianti Classico Docg Gran Selezione Gaiole
Sangiovese 100%

VINEYARD

Planted in 1998	Density: 5952 plants/ha
Surface Area: 6,35 ha.	Training: spurred cordon
Altitude: 300 m a.s.l.	Clones: Sangiovese VCR23, VCR5, R24
Exposure: Southwest	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 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

The grapes of CeniPrimo vineyard were handpicked on October 4, 2021.

WINEMAKING

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 9, 2024.

TECHNICAL DATA

Alcohol: 15% vol.	Total acidity: 5.95 g/L
pH: 3.19	Non-Reducing Extract: 26.93 g/L
Total Polyphenols (in Gallic acid): 2195 mg/L	

TASTING NOTES

Intense ruby red color. Complex nose, reminiscent of small red berries, blackberry, wild strawberry. Delicate floral notes of violet, with balsamic hints. On the palate, it is bold, enveloping, and full-bodied, with silky tannins that make this wine long and persistent.

