

COLLEDILÀ 2022

Chianti Classico DOCG Gran Selezione Gaiole
Sangiovese 100%

Alcohol: 14.5% vol.

pH: 3.23

Polyphenols: 2114 mg/L

Total Acidity: 5.79 g/L

Dry Extract: 27.52 g/L

VINEYARD AND SOIL

Altitude: 380 mt. above sea level

Exposure: southeast

Vines: 6.600 vines/hectare

Cultivation and Technique: spurred cordon

Soil Type: *Monte Morello* (limestone), rich in calcium carbonate and clay, poor in organic matter

GROWING SEASON

Mild and rainy winter followed by a warm and dry spring, these are the main features of the first months of 2022 growing season. Summer has also been hot, with temperatures above the average, and characterized by an almost complete lack of water. However, despite the challenges of the first half of the year, the vines were able to regulate their growth cycle and adapt to the heat. The end of August brought some rain showers that lowered down the temperatures allowing the grapes to start the veraison, while the perfect climate conditions in September were crucial for an optimal ripening of the grapes and thus securing a high quality harvest.

VINIFICATION

The best grapes were handpicked on September 19th and 20th. Fermentation, with indigenous selected yeasts, occurred in stainless steel tanks at controlled temperature (24-27°C), with skin maceration for 14-16 days. Colledilà was then aged in 500lt tonneaux - 30% new French oak and 70% used - for 22 months, before being bottled, aged for other 8 months and released on the market.

