

COLLEDILÀ

Chianti Classico Docg Gran Selezione Gaiole

100% Sangiovese

VINEYARD

Planted in: 1997

Surface area: 7.62 ha

Altitude: 380 m above sea level

Exposure: Southeast

Density: 6.600 plants/ha

Training: spurred cordon

Clones: Sangiovese VCR23, VCR5, Cloni Brolio

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

2020 has been characterized by lack of rain for most of the year, with a mild winter, an average spring and a very hot summer. A couple of late showers in August brought some relief, even if September temperatures were above average, but with the expected diurnal range.

HARVEST

The Sangiovese grapes were hand-picked on September 24-25, 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 21, 2022.

TECHNICAL INFORMATION

Alcohol: 14,50% vol.

pH: 3,22

Total Polyphenols (in Gallic acid): 2008 mg/l

Total acidity: 6,10 g/l

Non-Reducing Extract: 28,25 g/l



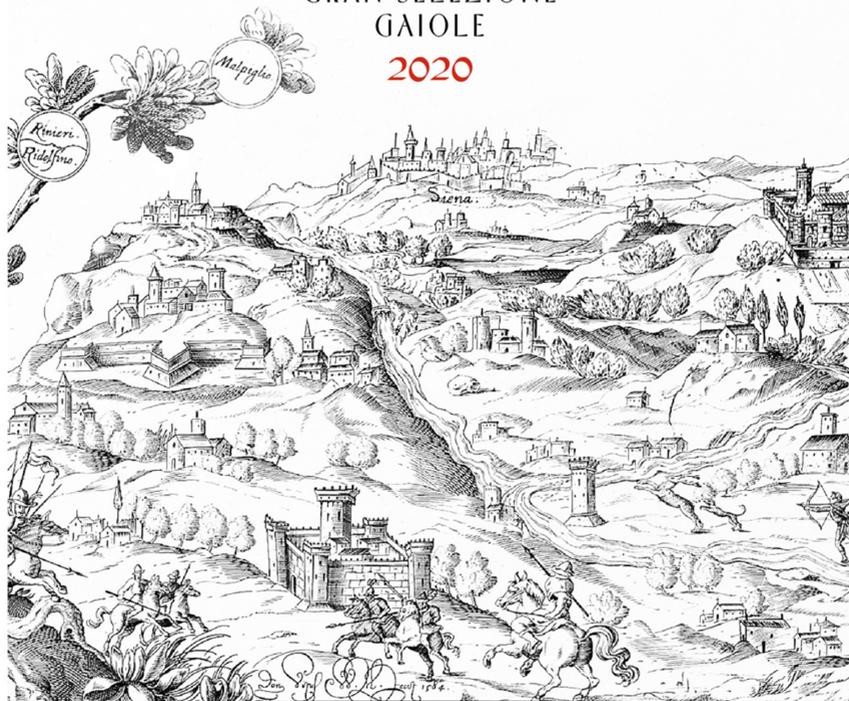
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