

COLLEDILÀ 2022

Chianti Classico Docg Gran Selezione Gaiole
100% Sangiovese

VINEYARD

Planted in 1997	Density: 6600 plants/ha.
Surface Area: 7.62 ha.	Training: spurred cordon
Altitude: 380 m above sea level	Clones: Sangiovese VCR23, VCR5, Brolio
Exposure: Southeast	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

Mild and rainy winter followed by a warm and dry spring. 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.

HARVEST

The best grapes were handpicked on September 19th and 20th, 2022.

WINEMAKING NOTES

Fermentation temperature 24°C-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

January 14, 2025.

TECHNICAL DATA

Alcohol: 14,5% vol	Total acidity: 5.79 g/l
pH: 3.23	Non-Reducing Extract: 27.52 g/l
Total Polyphenols (in Gallic acid): 2114 mg/l	

TASTING NOTES

Intense ruby red colour. On the nose, notes of cherry and strawberry, spice and boisé emerge with elegance accompanied by light nuances of vanilla. In the mouth it is revealing and juicy, with excellent tannic texture that gives a pleasant and prolonged persistence.

