

RONCICONE 2022

Chianti Classico Docg Gran Selezione Gaiole
100% Sangiovese

VINEYARD

Planted in 1998-2000
Surface Area: 10,87 ha
Altitude: 320 m above sea level
Exposure: South-East

Density: 6600 plants/ha
Training: spurred cordon
Clone: Sangiovese VCR23, VCR5
Rootstock: 420A

SOIL

The soil of the vineyard of the same name consists of marine deposits of Pliocene origin, with the presence of sandy deposits and stones smoothed by the sea, while lower down there is clay. Good organic matter content. Marine fossils and lignite emerge on the surface. The slopes are gentle, and the vineyard is located in the central part of the property, to the south of the clayey-limestone soils.

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 Roncicone vineyard were hand-picked on September 14th and 15th, 2022.

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

December 19, 2024.

TECHNICAL DATA

Alcohol: 14% vol.	Total acidity: 5.66 g/L
pH: 3.20	Non-Reducing Extract: 26.17 g/L
Total Polyphenols (in Gallic acid): 1915 mg/L	

TASTING NOTES

Ruby red in color. Notes of ripe red berries and subtle hints of resin emerge on the nose. On the palate, it is firm and vertical with excellent volume and structure, and a savory character. The persistence is remarkable, with a long finish that pleasantly brings back the initial olfactory sensations.

