

CENIPRIMO 2022

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

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.

HARVEST The grapes were handpicked on September 22, 2022.

WINEMAKING

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 15th, 2025.

TECHNICAL DATA

Alcohol: 14,5% vol.	Total acidity: 5.70 g/L
pH: 3.21	Non-Reducing Extract: 26.52 g/L
Total Polyphenols (in Gallic acid): 2095 mg/L	

TASTING NOTES

Intense ruby red color. The nose is very complex, with notes of ripe fruit, violets, spices and balsamic hints. It enters the mouth elegantly and voluminously, with excellent acidity and a tannic texture. The finish is long and persistent.

