

## COLLEDILÀ 2023

*Chianti Classico DOCG Gran Selezione Gaiole*  
Sangiovese 100%

**Alcohol:** 13.5% vol.

**pH:** 3.19

**Polyphenols:** 1950 mg/L

**Total Acidity:** 5.81 g/L

**Dry Extract:** 26.72 g/L

### VINEYARD AND SOIL

**Altitude:** 380/400 m 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

2023 growing season has been characterized by a regular winter followed by a fresh and humid spring with frequent rainshowers in May and June, that were crucial to face the heat and lack of water of the following months. The hydric reserves, accumulated in the first part of the year, prevented the vines from going into water stress in summer and thus, allowed them to complete their growth circle. Finally, the perfect climate conditions in the fall, with a great exchange in temperatures between sunny days and cool nights, favored the grapes ripening and secured a high quality harvest.

### VINIFICATION

The best grapes were handpicked from September 29th to October 4th. 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.

