



RICASOLI

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CENIPRIMO 2023

Chianti Classico DCG Gran Selezione Gaiole

Sangiovese

VINEYARD

Planted in: 1998	Density: 5952 plants/ha
Surface Area: 6,35ha	Training: spurred cordon
Altitudine: 280/300 m s.l.m.	Clones: Sangiovese VCR23, VCR5, R24
Exposure: South-Ovest	Rootstock: 420A

SOIL

Located in the wide valley of the Arbia River, in the southernmost part of the estate, this Cru grows on an ancient river terrace dating back to the Pliocene-Pleistocene epochs. The distinctive and complex soil is poor in organic matter and consists of silty deposits with few stones, along with clay and small amounts of limestone.

GROWING SEASON

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

HARVEST

The best grapes were handpicked from October 5th to 7th.

WINEMAKING

Fermentation with selected indigenous yeasts took place in stainless steel tanks at a controlled temperature of 24-27°C, with skin maceration for 14-16 days.

AGEING

CeniPrimo was aged in 500L tonneaux (30% new French oak and 70% used oak) for 22 months. It was then bottled and aged for another 8 months before being released to the market.

TECHNICAL DATA

Alcohol: 14.5% Vol.	Total acidity: 5.84 g/L
pH: 3.24	Non-Reducing Extract: 27.33 g/L
Total Polyphenols (in Gallic acid): 1930 mg/L	

