



RICASOLI

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RONCICONE 2023

Chianti Classico DOCG Gran Selezione Gaiole

100% Sangiovese

VINEYARD

Planted in: 1998-2000 - Density: 6600 vines/ha
Surface Area: 10,87 ha - Training: spurred cordon
Altitude: 350 m a.s.l. - Clone: Sangiovese VCR23, VCR5
Exposure: South-East - Rootstock: 420A

SOIL

Located in the central part of the estate, this Cru grows on Pliocene marine soils characterized by sandy deposits and stones smoothed by the sea, with clay at greater depth. The soil has a good organic matter content, while marine fossils and lignite are visible on the surface.

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 hand-picked on September 20th, 21st and 22nd.

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

Roncicone 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% Vol. -Total acidity: 5.83 g/l
pH: 3.20 -Non-Reducing Extract: 27.66 g/l
Total Polyphenols (in Gallic acid): 2068 mg/l

