



RICASOLI

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RONCICONE 2015 CHIANTI CLASSICO DOCG GRAN SELEZIONE

Its distinctive floral freshness merges with initial spicy notes, acidity and well-defined minerality; tannins just right. A pure Sangiovese that reveals all the magnificent qualities of this grape, further exalted by the small size of the vineyard whose name it bears. This plot is on soil consisting of Pliocene marine sediments, with sandy deposits and rocks smoothed by the action of the sea, and clay at deeper levels. Roncicone is located on a Marine Deposits geological formation. The vineyard is about 10 hectares in size, located at 320 meters above sea level and with a southeastern exposure. Grapes are handpicked and then selected: only perfect clusters become Roncicone.

PRODUCTION AREA

Estate Chianti Classico

GROWING SEASON

The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favoring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm. Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34?35 °C (93.2?95°F). July was also particularly warm, above all in the first decade, with peaks of even 40°C (104°F). Rainfall was scarce (about 100 mm, but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day?to?night temperature ranges, favoring the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Intense ruby red color with garnet hues. Complex on the nose, with aromas of iris, violet and soft oaky notes. Sapid to taste, excellent acidity, which gives this Cru character and elegance. Robust finish, and aftertaste that reflects the aromas. A great expression of the Brolio marine deposit terroir.

GRAPE VARIETY

100% Sangiovese

FERMENTATION TEMPERATURE

Harvesting and selection of the best grapes in the vineyard by hand. Transport to the winery in 200-kg bins. The grapes are destemmed and transferred by gravity into 100-hl stainless steel open tanks and then inoculated with selected yeasts. Fermentation temperature 24-27°C with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

AGEING

18 months in 500-litre tonneaus of which 30% new and 70% second passage.

BOTTLING DATE

July 28, 2017

