



RICASOLI

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Colledilà Chianti Classico Gran Selezione DOCG 2016

TASTING NOTES

A beautiful nose that shows dark plums, vanilla, tar, tobacco and spices. Full-bodied and very powerful with punchy tannins, but some real integration to the agile fruit and acidity. The complexity and depth at the end is breathtaking. (credits: James Suckling 2019)

GRAPE VARIETIES

100% Sangiovese

AGING

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

Wine & Spirits

92 POINTS

Colledilà is the most balanced of Ricasoli's three single-cru Gran Selezione labels we tasted from the 2016 vintage. Culled from sangiovese planted in calcareous soils, it offers flavors of ripe cherry, strawberry and pomegranate brightened by notes of menthol and dried florals. The wine picks up hints of tobacco and forest floor that add depth. Approachable now, it should age well, too.

