



# RICASOLI

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## **CENIPRIMO 2017 CHIANTI CLASSICO DOCG GRAN SELEZIONE**

Intense on the nose, fresh fruit and violets, good structure and volume. Elegant and well-developed tannic content, balsamic notes. Yet again a pure Sangiovese that reveals all the magnificent qualities of this grape. This is further exalted by the small size of the vineyard whose name it bears, which lies in the great valley of the Arbia River, in the southern part of the property. CeniPrimo is located on an Ancient Fluvial Terrace geological formation. The smallest of the three vineyards, only 6 hectares in all, it lies at 300 meters above sea level and has a southwestern exposure. Grapes are handpicked and then selected: only perfect clusters become CeniPrimo.

### **PRODUCTION AREA**

Estate Chianti Classico

### **GROWING SEASON**

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

### **TASTING NOTES**

Ruby red colour. The nose is ethereal, with cherry, light balsamic notes and sweet almonds. The voluminous palate, with well-structured tannins, reveals the characteristics of the area.

### **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**

February 11, 2020

