

ROCCA GUICCIARDA 2018

Chianti Classico Docg Riserva

GRAPE VARIETIES

Sangiovese 90%, Merlot 5%, Canaiolo 5%

VINEYARDS

Altitude: 280-480 m a.s.l. Density: 5500/6600 plants/ha
Exposure: all Training: spurred cordon and Guyot

SOIL

The vineyards lie on the five most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (galestro), Monte Morello (Alberese), Marine Deposit (sandy deposits and clay at deeper levels) and Ancient Fluvial Terrace (silty deposits with clay).

VINTAGE NOTES

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October.

HARVEST

The grapes have been harvested from 18 to 30 September 2018.

WINEMAKING NOTES

Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

AGEING

18 months in tonneaux and large casks with 3 to 6 months in the bottle.

TECHNICAL INFO

Alcohol: 14.50% alc.vol.	Total acidity: 5.44 g/L
pH: 3.32	Net dry extract: 29.61 g/L
Total polyphenols (as Gallic acid): 2710 mg/L	

TASTING NOTES

Intense ruby red color. Intense scents of red fruit and black cherry, balsamic notes and woody nuances emerge. The palate is elegant and harmonious, with a long persistent finish.

