



RICASOLI

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CENIPRIMO 2018

Chianti Classico Docg Gran Selezione

100% Sangiovese

VINEYARD

Planted in: 1998
Surface Area: 6,35ha
Altitudine: 300 m s.l.m.
Exposure: South-Ovest Density: 5952 plants/ha
Training: spurred cordono
Clones: Sangiovese VCR23, VCR5, R24
Rootstock: 420A

SOIL

This Cru grows on the great valley of the River Arbia, in the southernmost part of the property. The soil, very distinctive and complex, originates from an ancient river terrace dating back to the Pliocene-Pleistocene epochs. These are silty deposits, little evidence of stone, with the presence of clay, a little limestone and poor in organic matter.

GROWING SEASON

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 of CeniPrimo vineyard were hand-picked on October 5, 2018.

WINEMAKING

Fermentation temperature 75-80°F with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

AGEING

22 months in 500-litre tonneaux of which 30% new and 70% second passage.

BOTTLING

February 19, 2021

TECHNICAL DATA

Alcohol: 14.50% vol - Total acidity: 6.06 g/L
ph: 3.35 - Non-Reducing Extract : 26.87 g/L
Total Polyphenols (in Gallic acid) : 2160 mg/L

