



RICASOLI

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COLLEDILÀ 2018

Chianti Classico Docg Gran Selezione

100% Sangiovese

VINEYARD

Surface Area: 7,62ha
Density: 6.600 plants/ha
Exposure: South-East
Varieties: Sangiovese VCR23, VCR5, Brolio Clones
Planted in: 2002
Altitude: 380 m above sea level
Rootstock: 110R

SOIL

This Cru grows on a clayey-limestone soil that is one of the most representative types of Chianti Classico: a very stony soil, rich in calcium carbonate and clay 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

Hand picking and selection of the best grapes in the Colledilà vineyard on September 21-22, 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 17, 2021

TECHNICAL DATA

Alcohol: 13.5% vol - Total acidity: 5.91 g/l
ph: 3.29 - Non-Reducing Extract: 26.20 g/l
Total Polyphenols (in Gallic acid): 1860 g/l

