



RICASOLI

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ROCCA GUICCIARDA 2019

Chianti Classico Docg Riserva

GRAPE VARIETIES

Sangiovese 90%, Merlot 10%

VINEYARD

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).

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 44-46°F accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often above 95°F, but interspersed occasionally by short and intense rains.

HARVEST

The grapes have been harvested from mid-September to early October 2019.

WINEMAKING

Fermentation and maceration in stainless steel tanks at a controlled temperature of 75° F-80.6°F with 14-16 days of skin contact.

AGEING

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

TECHNICAL DATA

Alcohol: 13.50% alc. by vol. | Total acidity: 5.30 g/L
pH: 3.40 | Net dry extract: 27.21 g/L
Total polyphenols (as Gallic acid): 2158 mg/L

