

CENIPRIMO 2019

Chianti Classico Docg Gran Selezione
Sangiovese 100%

VINEYARD

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

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 of CeniPrimo vineyard were handpicked on October 12, 2019.

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

March 7, 2022.

TECHNICAL INFORMATION

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	

TASTING NOTES

Ruby red color. The nose is ethereal, with hints of cherry, light balsamic notes and sweet almond. In the mouth, it is voluminous, with well-structured and typical tannins of the ancient river terrace of Brolio.

AWARDS

96/100, Wine Spectator 2022
99/100, James Suckling 2022

