

COLLEDILA' 2019

Chianti Classico Gran Selezione Docg
100% Sangiovese

VINEYARD

Planted in: 2002	Density: 6.600 plants/ha
Surface Area: 7.62ha	Training: spurred cordon
Altitude: 380 m above sea level	Clones: Sangiovese VCR23, VCR5, Brolio
Exposure: Southeast	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

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 Sangiovese grapes were hand-picked on October 4, 2022.

VINIFICATION

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 8, 2022

TECHNICAL INFORMATION

Alcohol: 14% vol	Total acidity: 5.83 g/l
ph: 3.16	Non-Reducing Extract: 27.18 g/l
Total Polyphenols (in Gallic acid): 1767 g/l	

TASTING NOTES

Ruby red color. Intense and elegant nose with ripe plum, wood notes and caramel. Round, silky and elegant in the mouth with velvety tannins, which, together with a crisp acidity, gives a wrapped softening mouthfeel.

AWARDS

97/100, WineSpectator 2022
95/100, JamesSuckling 2022

