

## RONCICONE 2019

Chianti Classico Gran Selezione Docg  
100% Sangiovese

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### VINEYARD

Planted in: 1998-2000  
Surface Area: 10.87 ha  
Altitude: 320 m above sea level  
Exposure: South-East

Density: 6.600 plants/ha  
Training: spurred cordon  
Clone: Sangiovese VCR23, VCR5  
Rootstock: 420A

### SOIL

The soil of the vineyard of the same name consists of marine deposits of Pliocene origin, with the presence of sandy deposits and stones smoothed by the sea, while lower down there is clay. Good organic matter content. Marine fossils and lignite emerge on the surface. The slopes are gentle and the vineyard is located in the central part of the property, to the south of the clayey-limestone soils.

### 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 Roncicone vineyard were hand-picked on September 27, 2019.

### WINEMAKING

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

### BARREL AGEING

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

### BOTTLING

March 18, 2022.

### TECHNICAL DATA

Alcohol: 13.5% vol.                      Total acidity: 5.53 g/l  
ph: 3.36                                      Non-Reducing Extract: 26.55 g/l  
Total Polyphenols (in Gallic acid): 1896 mg/l

### TASTING NOTES

Ruby red color. On the nose balsamic hints, ripe red fruit, and violets. Juicy, savoury and mineral in the mouth with ripe tannins. Long and persistent finish.

### AWARDS

94/100 WineSpectator 2022  
98/100, JamesSuckling 2022

