



# RICASOLI

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## COLLEDILÀ 2020

### Chianti Classico Docg Gran Selezione

100% Sangiovese

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#### 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

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which however have allowed an end of the harvest with excellent grape quality.

#### HARVEST

Hand picking and selection of the best grapes in the Colledilà vineyard on September 24-25, 2020.

#### 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

December 21, 2022

#### TECHNICAL DATA

Alcohol: 14.5% vol - Total acidity: 6.10 g/l  
ph: 3.22 - Non-Reducing Extract: 28,25 g/l  
Total Polyphenols (in Gallic acid): 2008 mg/l

