



RICASOLI

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RONCICONE 2020

Chianti Classico Docg Gran Selezione

100% Sangiovese

VINEYARD

Planted in: 1998-2000 - Density: 6.600 plants/ha
Surface Area: 10,87 ha - Training: spurred cordon
Altitude: 320 m a.s.l. - Clone: Sangiovese VCR23, VCR5
Exposure: South-East - 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

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

The grapes of Roncicone vineyard were hand-picked on September 8, 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 19, 2022.

TECHNICAL DATA

Alcohol: 14.50 % vol. -Total acidity: 6.06 g/l
pH: 3,21 -Non-Reducing Extract: 27.88 g/l
Total Polyphenols (in Gallic acid): 2318 mg/l

