

RICASOLI



2020

COLLEDILÀ CHIANTI CLASSICO GRAN SELEZIONE DOCG

"Like a laser beam in profile, this red evokes cherry, currant, mineral, wild herb and sweet spice aromas and flavors. The lingering, incisive finish leaves a dusting of fine tannins. Needs time. Best from 2025 through 2040."

WINE SPECTATOR

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