



RICASOLI

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CENIPRIMO 2017

100% Sangiovese

CHIANTI CLASSICO DOCG GRAN SELEZIONE

VINEYARD

Surface Area: 6,35ha
Density: 5952 plants/ha
Exposure: South-East Rootstock: 420A
Varieties: Sangiovese VCR23, VCR5, R24
Planted in: 1998
Altitude: 300 m above sea level

SOIL

This Cru grows on the great valley of the River Arbia, in the southernmost part of the property. The soil, very distinctive and complex, originates from an ancient river terrace dating back to the Pliocene-Pleistocene epochs. These are silty deposits, little evidence of stone, with the presence of clay, a little limestone and poor in organic matter.

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

HARVEST

Harvesting and selection of the best grapes in the vineyard by hand on September 25th.

WINEMAKING

The grapes are destemmed and transferred by gravity into 100-hl stainless steel open tanks and then inoculated with selected yeasts. Fermentation temperature 24-27°C with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

AGEING

18 months in 500-litre tonneaus of which 30% new and 70% second passage.

BOTTLING

February 11, 2020

TECHNICAL DATA

Alcohol: 14,55%
Ph: 3,30
Total Polyphenols (in Gallic acid): 2304 g/l
Total acidity: 5,83 g/l
Non-Reducing Extract : 28,08 g/l

