RICASOLI
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COLLEDILÀ 2015

100% Sangiovese

CHIANTI CLASSICO DOCG GRAN SELEZIONE

VINEYARD

Colledilà stands out for its complex structure and great, modern elegance. A pure Sangiovese that manages to reveal all the magnificent qualities of this grape that are further exalted by the small dimensions of the vineyard whose name it bears. The soil is a calcareous clay, rocky, rich in calcium carbonate and poor in organic matter. Colledilà vineyard is on a geological formation called Monte Morello, also known as Alberese. Seven hectares in size, it is located at 390 meters above sea level and has a southeastern exposure. The grapes are handpicked and then selected: only perfect clusters become Colledilà.

GROWING SEASON

The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favoring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm. Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34?35 °C (93.2?95°F). July was also particularly warm, above all in the first decade, with peaks of even 40°C (104°F). Rainfall was scarce (about 100 mm, but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day?to?night temperature ranges, favoring the accumulation of color and polyphenols in the grapes.

WINEMAKING

Harvesting and selection of the best grapes in the vineyard by hand. Transport to the winery in 200-kg bins. 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.

BOTTLING

June 23rd 2017