

Ricasoli

Colledilà Chianti Classico DOCG Gran Selezione



REGION Toscana

VARIETY 100% Sangiovese

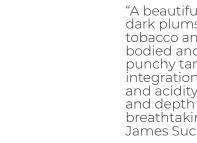
Harvest: Harvesting and selection of the best grapes in the vineyard by hand. Transport to the winery in 200-kg bins.

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 tonneaux of which 30% new and 70% second passage.

TASTING NOTES

"A beautiful nose that shows dark plums, vanilla, tar, tobacco and spices. Fullbodied and very powerful with punchy tannins, but some real integration to the agile fruit and acidity. The complexity and depth at the end is breathtaking." James Suckling, 2019



COLLEOILÀ CHIANTI CLASSICO GRAN SELEZIONE GAIOLE

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