

## Ricasoli



CeniPrimo  
Chianti Classico DOCG Gran  
Selezione

### REGION

Toscana

### VARIETY

100% Sangiovese



CeniPrimo is located on an Ancient Fluvial Terrace geological formation. The smallest of the three vineyards, only 6 hectares in all, it lies at 300 meters above sea level and has a southwestern exposure. Grapes are handpicked and then selected: only perfect clusters become CeniPrimo.

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

Vinification: The grapes are de-stemmed 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 with tangerine peel, strawberries, rose petals, boysenberries, cranberries, red plums, red cherries and dark spices. Very grainy and refined on the palate with a real kick from the orange-rind undertones that permeate the entire palate. Tiptoes like a tightrope walker between power and finesse and executes its mission nearly to perfection." James Suckling, 2019