



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. Full-bodied 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