



Ricasoli

Roncicone
Chianti Classico DOCG Gran
Selezione

REGION

Toscana

VARIETY

100% Sangiovese



Roncicone is located on a Marine Deposits geological formation. The vineyard is about 10 hectares in size, located at 320 meters above sea level and with a southeastern exposure. Grapes are handpicked and then selected: only perfect clusters become Roncicone.

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 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.

TASTING NOTES

"I love the purity of fruit to this Gran Selezione that shows hibiscus, orange peel, violets, lavender, early grey tea, cloves, tobacco and wet earth. Elegant and flowing with lithe yet structured tannins, intensely refreshing acidity and a long, complex finish. Superb sangiovese."
James Suckling, 2019