

COLLEDILÀ CHIANTI CLASSICO DOCG Gran Selezione

"Colledilà" - the land which has been part of the Brolio estate for centuries - is the cru of this Chianti Classico DOCG that stands out due to its complex structure and great modern elegance. The research on original clones that has been carried out at Barone Ricasoli for the last fifteen years and the work on the specific characteristics of the various plots of land on the estate have now given rise to a single varietal Sangiovese which manifests the magnificent gifts of this grape variety. The limited volumes of the Colledilà cru render it all the more exclusive.

PRODUCTION AREA

Chianti Classico

The vineyard is located at an elevation of 380 meters and faces south-west, in the most beautiful and representative part of the estate. The land is Paleocene-Eocene in origin and forms part of the geological formation 'Monte Morello'. The soil is brown with a fine clay structure, very chalky, with a sub alkaline pH and little organic content. It is well drained, very stony and has an average water-holding capacity.



2013 GROWING SEASON

The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures. Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness. To sum up, a quality harvest with healthy, perfectly ripe grapes. The 2013 Sangiovese

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TASTING NOTES

Delicate ruby red color. Complex nose, elegant, subtle and persistent. Aromas of violets, iris, mature red fruits and pepper, with notes of white chocolate. Velvety mouthfeel, full and warm, slightly savory, with soft tannins. Long and persistent aftertaste, expressing all the personality of the Brolio Sangiovese grape.

GRAPE VARIETY: 100% Sangiovese.

FERMENTATION TEMPERATURE:

Thermo-regulated (24°C - 27°C/75.2°-80°F) stainless still fermentation and maceration takes around 16-18 days during which a soft pressure is carried out every day.

AGEING:

In French barrique and tonneau, of which 40% new oak, for 21 months.

BOTTLING: End of July 2015.