



RICASOLI

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RONCICONE 2017 **CHIANTI CLASSICO DOCG GRAN SELEZIONE**

Its distinctive floral freshness merges with initial spicy notes, acidity and well-defined minerality; tannins just right. A pure Sangiovese that reveals all the magnificent qualities of this grape, further exalted by the small size of the vineyard whose name it bears. This plot is on soil consisting of Pliocene marine sediments, with sandy deposits and rocks smoothed by the action of the sea, and clay at deeper levels. 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.

PRODUCTION AREA

Estate Chianti Classico

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

TASTING NOTES

Ruby red colour. On the nose notes of ripe red fruit, spices, vanilla with a toasted finish. Silky, elegant, vertical, with firm tannins on the palate. Savoury finish with excellent persistence.

GRAPE VARIETY

100% Sangiovese

FERMENTATION TEMPERATURE

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

BOTTLING DATE

February 12, 2020

