



RICASOLI

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RONCICONE 2016 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

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

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. (credits: JamesSuckling.com 2019).

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

December 19, 2018

