



RICASOLI

1 1 4 1

COLLEDILÀ 2011

100% Sangiovese

CHIANTI CLASSICO DOCG GRAN SELEZIONE

VINEYARD

“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.

GROWING SEASON

Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

Sangiovese of average acidity and good colour extractability. The final results will be a superb quality wine.

WINEMAKING

Thermo-regulated fermentation between 24°C and 27°C takes 12 to 16 days.
Maceration on the skins for 5-9 days.

BOTTLING

End of July 2015

