



BARONE RICASOLI

COLLEDILÀ CHIANTI CLASSICO DOCG

"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 Gaiole in Chianti

The vineyard is located at an elevation of 380 m 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.



2008



AIS

bottle size
LT 0,75

Blend
100% Sangiovese

Fermentation temperature
The thermo-regulated fermentation occurs between 24°C and 27°C takes 12 to 16 days. The maceration on the skins follows for 5-9 days.

Ageing
The wine matures in barrels and casks for 18 months.

Bottling date
May 27th, 2010

Tasting notes
Bright Ruby. Stunning concentration of fragrances. Its ethereal fruity, flowery and balsamic notes strike for their fresh elegance. Notes of cherry, sour cherry, black cherry, morello cherry, violet, mint, aniseed, cinnamon. All its splendour is expressed in the palate with an extraordinary balance between the concentration of acidity and elegance. The typical notes of red fruit extended by the sweet tannins and mineral sensations return. Clean, elegant, lingering, delicate.

After a basically mild winter, in early spring there was too little rain. June, on the contrary, was unusually rainy, with precipitation of 80 mm in the first fifteen days alone. After the first half of the month, the rain ended and the temperatures were summery, within the average for the season and without any particular peaks. The rains began again only halfway through August and then again halfway through September. The Sangiovese was harvested on October 20th. Thanks to the considerable differences of temperatures between day and night during September, the grapes developed exceptional aroma and extractions of colour.