

COLLEDILÀ 2015

CHIANTI CLASSICO DOCG GRAN SELEZIONE

PRODUCTION AREA

Estate Chianti Classico

GROWING SEASON

The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favoring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm. Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34-35 °C (93.2-95°F). July was also particularly warm, above all in the first decade, with peaks of even 40°C (104°F). Rainfall was scarce (about 100 mm, but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day-to-night temperature ranges, favoring the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Ruby red color. Complex and intense bouquet of ripe red fruit, plums and flower scents. The entry is velvety and generous with delicate tannins. The fine texture and well-balanced acidity give the wine a long persistence on the nose and palate. Colledilà is one of the most representative wines of the terroir of Brolio.

GRAPE VARIETIES

Sangiovese 100%

VINIFICATION

Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

AGEING

18 months in tonneaux 30% new.

BOTTLING

23 June 2017

AWARDS

97/100 - J.Suckling 2017
TOP 100 - JS 2017

SIZE

0,750 | 1500 | 3000 L

