



COL D'ORCIA

CHIANTI D.O.C.G.

GINEPRONE

2022

The Vintage

Budbreak occurred at the end of the first week of April, with excellent bud fertility and a good number of potential clusters. April was mild and relatively dry, as was the entire first part of spring.

Temperatures from May through July were well above seasonal averages, leading to some flower shatter and reduced cluster development, resulting in smaller, looser bunches. Rainfall between late July and mid-August, totaling 130 mm, brought lower daytime temperatures and significant diurnal temperature variation. These conditions allowed the vines to gradually rebalance grape composition in the following weeks.

Harvest began slightly earlier than usual, in early September.

Vinification and Ageing

The name Gineprone derives from the abundance of juniper plants surrounding the vineyard. Juniper is a characteristic element of the Mediterranean scrubland and contributes significantly to the aromatic profile of our interpretation of Chianti, the wine that has made Tuscany famous throughout the world.

Produced from grapes grown in a leased vineyard on the outskirts of Siena and managed according to Col d'Orcia's strict viticultural protocols, Chianti Gineprone is aged for several months in large Slavonian and Allier oak casks in our cellar—the same vessels used for Brunello and Riserva—before undergoing a further four months of bottle ageing.

Technical Data

Grape Variety: Sangiovese (85%) and
International Varieties (15%)

Alcohol: [to be provided]

Total Acidity: [to be provided]

Serving Temperature: 18°C

