



COL D'ORCIA

CHIANTI D.O.C.G.

GINEPRONE

2021

The Vintage

The 2021 growing season was marked by significant weather events that reduced Sangiovese production by approximately 30% compared to a normal vintage. In particular, the frost that occurred on the morning of April 8 saw temperatures drop as low as -7°C.

The prolonged drought, which began in June and persisted throughout the harvest period with very little rainfall, resulted in smaller berries with reduced weight and size. Thanks to the marked day-to-night temperature variations experienced between late August and early September, the positive aspect of the vintage was the excellent sanitary condition of the grapes, together with remarkable concentration and aromatic intensity, resulting from an optimal pulp-to-skin ratio.

Technical Data

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

Alcohol: 13.5% vol.

Total Acidity: 5.3 g/L

Serving Temperature: 18°C

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.

