



COL D'ORCIA

CHIANTI D.O.C.G.

GINEPRONE

2019

The Vintage

Winter was mild, with low temperatures recorded in January, followed by rainfall during the second half of February. Spring was cool and marked by regular precipitation.

June and July were sunny, with only one significant rainfall event, while August temperatures remained in line with seasonal averages.

Thanks to the water reserves accumulated earlier in the year and to temperatures that never reached excessively high peaks, the vine canopy remained largely intact and fully functional. These conditions allowed for a slow and even ripening process, ideal for achieving perfect phenolic and technological maturity in the grapes.

Technical Data

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

Alcohol: 14.0% vol.

Total Acidity: 5.2 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.

