



COL D'ORCIA

CHIANTI D.O.C.G.

GINEPRONE

2018

The Vintage

Winter rainfall was in line with seasonal averages, and several snowfall events in February helped replenish the significant water deficit accumulated during previous seasons.

The beginning of spring was mild, with only sporadic rainfall. June and July were warm, while August was characterized by light, intermittent rainfall during the first three weeks and average temperatures of around 25°C.

During the first week of September, several rainy days were recorded, with maximum temperatures reaching 30°C. Harvest began in mid-September.

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.

