



COL D'ORCIA

CHIANTI D.O.C.G.

GINEPRONE

2015

The Vintage

Winter was relatively dry, with low temperatures recorded in January and February. Spring rainfall was in line with seasonal averages, creating important water reserves that proved essential in helping the vines withstand the hot months of July and August. September was mild, with significant day-to-night temperature variations that promoted perfect grape ripening. Considered one of the finest vintages ever and awarded a Five-Star Rating by the Consorzio del Brunello, it produced wines with an outstanding balance between tannic structure and acidity, as well as remarkable aromatic persistence.

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.

