



COL D'ORCIA

CHIANTI D.O.C.G.

GINEPRONE

2013

The Vintage

The first part of winter was marked by abundant rainfall, followed by cold temperatures and light snowfall towards the end of the season. Spring brought temperatures in line with seasonal averages and well-balanced rainfall, which continued into early summer. The following months were warm, with beneficial thunderstorms occurring towards the end of August.

The marked day-to-night temperature variations in September allowed the grapes to achieve a perfect balance between technological and phenolic ripeness, while enhancing their aromatic complexity. A vintage of great harmony and balance, enabling Montalcino Sangiovese to express its full potential.

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: 13.5% vol.

Total Acidity: 5.4 g/L

Serving Temperature: 18°C

