

Barone Ricasoli

Barone Ricasoli Colledilà Chianti Classico Gran Selezione is a pure expression of 100% Sangiovese, epitomizing elegance and power with its focus on a single vineyard in Tuscany's prestigious Chianti Classico region.



Wine Spectator COLLEGILÀ CATTURO SPECIO RICASOLI

Alcohol :13,50 %

Composition: 100% Sangiovese

Colledila Chianti Classico Gran Selezione 2021

Tuscany, Italy

Region and Vineyards

Barone Ricasoli's **Colledilà vineyard**, located in the heart of **Chianti Classico**, exemplifies the best of Tuscan terroir. Planted exclusively with **Sangiovese** vines, the vineyard lies at an altitude of **380 meters above sea level**, ensuring cool nights that preserve acidity and promote aromatic complexity.

The vineyard's **clayey-limestone soil**, rich in calcium carbonate and interspersed with stones, is quintessential Chianti Classico terroir. These well-draining soils encourage the development of concentrated, vibrant fruit flavors while maintaining freshness. The south-east exposure maximizes sunlight, ensuring optimal ripening for the Sangiovese grapes.

Winemaking

Colledilà is crafted with an emphasis on precision and respect for the fruit. Fermentation occurs at carefully controlled temperatures, with **daily punchdowns** and a **maceration period of 14–16 days** to enhance extraction of color, tannins, and complexity.

The wine is aged for **22 months in 500-liter tonneaux**, with a mix of **30% new** and **70% second-passage barrels**, ensuring a nuanced integration of oak without overpowering the purity of the fruit. This aging process allows the wine to develop its characteristic elegance, structure, and depth.

Tasting Notes

- Color: Deep ruby with garnet reflections.
- **Aroma**: Complex bouquet of **red cherries**, **violets**, and **spices**, layered with hints of **leather**, **earth**, and a subtle mineral edge.
- Palate: Full-bodied and structured, with velvety tannins and bright acidity supporting flavors of wild berries, tobacco, and dried herbs, leading to a long, savory finish.







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Did you know?

Barone Ricasoli, founded in 1141, is recognized as Italy's oldest winery and is widely credited with crafting the original formula for Chianti. **Colledilà** represents the pinnacle of this legacy, being a single-vineyard expression of the estate's commitment to excellence.

Wine Pairing Ideas

- **Pappardelle al Cinghiale**: The wine's robust structure pairs beautifully with the rich, gamey flavors of wild boar ragù.
- **Fiorentina Steak**: Its vibrant acidity and firm tannins cut through the meat's richness, enhancing the dish's savory qualities.
- **Risotto au Parmesan et Champignons**: The earthy notes of mushrooms resonate with the wine's subtle minerality and savory undertones.
- **Pecorino Toscano Affiné**: The nutty, salty intensity of this cheese complements the wine's complexity and red fruit profile.



Wine Spectator (WS): 97 Points (2021)

Packed with cherry, raspberry and pomegranate flavors, this red is also succulent and verging on racy in profile, with a deep vein of mineral and peppery spice notes that intensify on the extended finish. Shows superb balance and grace, with the best yet to come. Best from 2027 through 2048.



Robert Parker (RP): 96 Points (2021)

The Barone Ricasoli 2021 Chianti Classico Gran Selezione Gaiole Colledilà opens to dark fruit, but perhaps more significantly, you get a slate-like mineral note that adds focus. That mineral note appears in all these beautiful Gran Selezione wines from vintner Francesco Ricasoli, but in the case of this bottle, it adds a dark or slightly brooding personality. The finish is absolutely savory and salty.Rating: 96+



James Suckling (JS): 95 Points (2021)

Fresh and crunchy with orange peel, cherries, raspberries and hints of raw meat. It's medium-bodied with medium-round tannins and a succulent finish. Polished and creamy. Lightly chewy and crisp at the end.



