

BROLIO BETTINO

Chianti Classico Docg

GRAPE VARIETIES

100% Sangiovese

VINEYARDS

Altitude: 280-480 m above sea level

Exposure: South, Southwest.

Density: 6.600 plants/ha.

Training: spurred cordon

SOIL

Vineyards are grown on the five most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese), Marine Deposit (sandy deposits and clay at deeper levels) and Ancient Fluvial Terrace (silty deposits with clay).

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

HARVEST

The grapes have been harvested from September 23 to October 4, 2019.

VINIFICATION

Fermentation in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

AGEING

18 months in big casks and at least three months in the bottle.

TECHNICAL INFORMATION

Alcohol: 14% vol.

pH: 3,27

Total polyphenols (as Gallic acid): 2176mg/l

Total acidity: 5,73 g/l

Net ddry extract: 27,13 g/l



RICASOLI

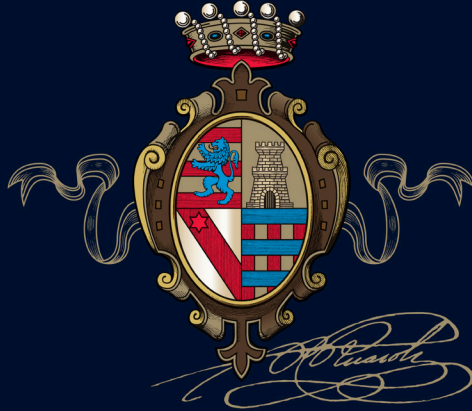
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CASTELLO



DI BROLIO

BROLIO · BETTINO



RICASOLI

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