



RICASOLI

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BROLIO BETTINO 2021

100% Sangiovese

CHIANTI CLASSICO DOCG

VINEYARD

Altitude: 280-480 m a.s.l.
Exposure: South/South-West
Density: 6.600 plants/ha
Training: spurred cordon and Guyot

SOIL

Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness.

GROWING SEASON

The weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the vines yield healthy grapes.

HARVEST

The grapes have been harvested on September 26, 2021.

WINEMAKING

Traditional in small stainless steel tanks. Maceration on the skins for 14-16 days at controlled temperature of 24°C-27° C (75.2°– 80.6°F).

TECHNICAL DATA

Alcohol: 14% vol.
pH: 3.28
Total acidity: 5.77 g/l
Total polyphenols (as Gallic acid): 2645 mg/l
Net dry extract: 27.05 g/l

