

CASTELLO^{DI}BROLIO

Chianti Classico Docg Gran Selezione Gaiole
100% Sangiovese

VINEYARD

Planted in: 1994-2005
Surface area: 26 ha
Altitude: 400-490 m s.l.m.
Esposure: South, Southwest

Density: 6.600 plants/ha
Training: spurred cordon
Clone: Sangiovese di Brolio
Rootstock: 420°-110R

SOIL

Castello di Brolio is our flagship wine created from a meticulous selection of estate-grown grapes from the three most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese).

GROWING SEASON

2020 has been characterized by lack of rain for most of the year, with a mild winter, an average spring and a very hot summer. A couple of late showers in August brought some relief, even if September temperatures were above average, but with the expected diurnal range.

HARVEST

Sangiovese was harvested from September 21 to 28, 2020.

VINIFICATION

Fermentation and maceration 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

22 months in tonneaux of 500l of which 30% new oak and 70% of second passage.

BOTTLING

December 15, 2022.

TECHNICAL INFORMATION

Alcohol: 14,5% vol.
pH: 3,22
Total Polyphenols (in Gallic acid): 2141 mg/l

Total acidity: 5,87 g/l
Non-Reducing Extract: 27,54 g/l



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