

BROLIO

Chianti Classico Docg

GRAPE VARIETIES

95% Sangiovese, 5% Colorino

VINEYARDS

Altitude: 280-480 m above sea level
Esposure: South, Southwest / Southeast,

Density: 6.600 plants/ha
Training: spurred cordon and Guyot

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

2022 is a year to remember for its bizarre climate characteristics. After a mild but rainy autumn-winter, the beginning of March was cold and dry, followed by a hot and dry period. It is worth mentioning a hailstorm on July 7th, which partly damaged the clusters of some vineyards, fortunately without compromising the final quality of the grapes. The rains that came in mid-August balanced the physiological condition of the vineyards, allowing the harvest of healthy and well-ripened grapes.

HARVEST

The grapes have been harvested from September 22 to October 4, 2022.

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

9 months in tonneaux of second and third passage..

TECHNICAL INFORMATION

Alcohol: 14% vol.

pH: 3.30

Total Polyphenols (in Gallic acid): 2511 mg/l

Total acidity: 5.36 g/l

Non-Reducing Extract: 26.49 g/l



RICASOLI

1 1 4 1



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



RICASOLI

1 1 4 1
