

## BROLIO RISERVA 2022

Chianti Classico DOCG Riserva

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### GRAPE VARIETY

Sangiovese

### VINEYARD

Altitude: 280-480 m a.s.l.      Density: 5 500/6 600 vines/ha  
Exposure: South, Southwest,      Training: spurred cordon and guyot  
Southeast

### SOILS

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).

### VINTAGE NOTES

Mild and rainy winter followed by a warm and dry spring; these are the main features of the first months of 2022 growing season. Summer has also been hot, with temperatures above average, and characterized by an almost complete lack of water. However, despite the challenges of the first half of the year, the vines were able to regulate their growth cycle and adapt to the heat. Rain in mid-August lowered the temperatures allowing the grapes to start the veraison, while the perfect climatic conditions in September were crucial for an optimal ripening of the grapes and thereby ensuring a high-quality harvest.

### HARVEST

The grapes were handpicked between September 9th and 25th.

### WINEMAKING NOTES

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

**AGEING** 18 months in 500L tonneaux of first and second passage, 30% new French oak and 70% used.

**BOTTLING** 13 December 2024.

### TECHNICAL INFO

Alcohol: 14,50% vol.	Total acidity: 5.70 g/l
pH: 3.22	Net dry extract: 26.70 g/l
Total polyphenols (as Gallic acid): 2132 mg/l	

### TASTING NOTES

Intense ruby red colour. On the nose evident floral notes and ripe red fruit. On the palate, it is full-bodied and with excellent structure. The tannins are present and well balanced with the acidity.

### AWARDS

94/100, James Suckling 2025  
92/100, Wine Spectator 2025  
91/100, Vinous 2025

