



RICASOLI

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CASTELLO DI BROLIO 2022

Chianti Classico DOCG Gran Selezione Gaiole

Sangiovese 100%

VINEYARD

Planted in: 1994-2005 | Density: 6600 vines/ha
Surface Area: approx. 26 ha | Training: spurred cordon
Altitude: 400-490 m. a.s.l. | Exposure: South, Southwest
Clone: Sangiovese di Brolio | Rootstock: 420A-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

Mild and rainy winter followed by a warm and dry spring. Summer has also been hot, with temperatures above the 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. The end of August brought some rain showers that lowered down the temperatures allowing the grapes to start the veraison, while the perfect climate conditions in September were crucial for an optimal ripening of the grapes and thus, securing a high-quality harvest.

HARVEST

The Sangiovese was hand-harvested from 10 to 29 September 2022.

WINEMAKING

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 500-liter tonneaux (30% new oak, 70% second passage).

BOTTLING

16 December 2024

TECHNICAL DATA

Alcohol: 14.5 % vol. | Total acidity: 5.57 g/l
pH: 3.25 | Non-Reducing Extract: 26.65 g/l
Total Polyphenols (in Gallic acid): 1925 mg/l

