

HISTORIA FAMILIAE 2016

IGT TOSCANA

GRAPE VARIETIES

Merlot 33%, Cabernet Sauvignon 33%, Petit Verdot 33%

VINEYARDS

Altitude: 400-480 a.s.l.m Density: 6600 plants/ha
 Exposure: South, South-West Training: spurred cordon and Guyot

SOIL

Vineyards are grown on two of the most representative soils in Brolio: Macigno del Chianti (sandstone) and Monte Morello (Alberese).

GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. In early September, temperatures were mid-to-high during the day and a drop of as much as 10-15°C, at nights, favoring the accumulation of phenolic compounds.

VENDEMMIA

Merlot grapes have been hand-picked on September 12; cabernet sauvignon and petit verdot in early October.

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

20 months in barriques and tonneaux, 80% new and 20% second passage.

BOTTLING

February 1, 2019.

TECHNICAL INFORMATION

Alcohol: 14% vol. Total acidity: 5,59 g/L
 pH: 3,32 Net dry extract: 28,94 g/L
 Total polyphenols (as Gallic acid): 2527 mg/L

TASTING NOTES

Ruby red colour with garnet reflections. Complex and ethereal nose, with balsamic notes and ripe red fruit. The entry into the mouth is sweet and voluminous, with a pleasant, savoury and long finish.

