

## CASTELLO DI BROLIO 2016

Chianti Classico Gran Selezione Docg  
Sangiovese 97%, Abrusco 3%

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### VINEYARD

Planted in: 1994-2005	Density: 6600 plants/ha
Surface Area: 26 ha	Training: spurred cordon
Altitude: 400-490 a.s.l.m	Clone: Sangiovese di Brolio
Exposure: South south-west	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).

### VINTAGE NOTES

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. In the spring, temperatures were average, with the end of May and early June hot but humid. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison.

### HARVEST

Sangiovese was harvested from mid-September to mid-October and Abrusco grapes were picked on early October.

### WINEMAKING NOTES

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

Over 18 months in tonneaux (30% new).

### BOTTLING

14 December 2018 and 1 February 2019

### TECHNICAL INFO

Alcohol: 14 % vol	Total acidity: 5,53 g/l
pH: 3,34	Non-Reducing Extract: 28,92 g/l
Total Polyphenols (in Gallic acid): 2455	

