

## BROLIO RISERVA 2019

Chianti Classico Docg Riserva

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### GRAPE VARIETIES

100% Sangiovese

### VINEYARD

Altitude: 280-480 m a.s.l.      Density: 5.500/6.600 plants/ha  
Exposure: South, Southwest,      Training: spurred cordon and guyot  
Southeast

### 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).

### VINTAGE NOTES

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

### HARVEST

The grapes have been harvested from the end of September to mid-October.

### WINEMAKING NOTES

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

18 months in tonneaux of first and second passage.

### TECHNICAL INFO

Alcohol: 14.5% vol.      Total acidity: 5.62 g/l  
pH: 3.33  
Total polyphenols (as Gallic acid): 2,164 g/l      Net dry extract: 27.16 g/l

### TASTING NOTES

Intense ruby red color. The nose offers spicy tones with floral notes, caressing sensations of vanilla and ripe red fruit. Silky tannins ensure a full-bodied mouthfeel and a long juicy finish.

