

BROLIO RISERVA

Chianti Classico Docg Riserva

GRAPE VARIETIES

100% Sangiovese

VINEYARDS

Altitude: 280-480 m above sea level
Exposure: South, Southwest/Southeast.

Density: 5.500/6.000 plants/ha.
Training: spurred cordon and Guyot

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).

GROWING SEASON

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which however have allowed an end of the harvest with excellent grape quality.

HARVEST

The grapes have been harvested from from 21 to 28 September 2020.

VINIFICATION

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.

BOTTLING

November 11, 2022.

TECHNICAL INFORMATION

Alcohol: 13% vol.

pH: 3.36

Total polyphenols (as Gallic acid): 2110 mg/l

Total acidity: 5,31 g/l

Net ddry extract: 27,74 g/l



RICASOLI

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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA



RICASOLI

1 1 4 1
