



RICASOLI

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BROLIO RISERVA 2018

95% SANGIOVESE, 5% MERLOT

CHIANTI CLASSICO DOCG RISERVA

VINEYARD

This Riserva, produced from a selection of estate-grown grapes, reflects all the soil characteristics of Brolio. Sandstone, marl, marine deposits, and the calcarenites locally called “alberese”, all converge in the distinctive harmony of this magnificent wine. The vineyards, that show different exposures, are planted at 260 meters to 500 meters (853 to 1,640 feet) above sea level.

GROWING SEASON

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The quality of the grapes was of a very high standard, which leads us to hope for a high quality wine.

WINEMAKING

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 tonneaus of first and second passage.

