


RICASOLI
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BROLIO 2019

CHIANTI CLASSICO DOCG

VINEYARD

Altitude: 280-480 m a.s.l. Average age of the vines: 21 years
Exposure: South/south-ovest Density: 6.600 plants/ha
Training: spurred cordon

SOIL

Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness. This exalts the structure of the Chianti Classico vintage.

GROWING SEASON

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 as well, then in January came on the scene in its traditional guise, 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. This combination of factors had a major impact on the flowering of the plants, favoring the formation of more open bunches, especially in the Sangiovese grapes. 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.

The Sangiovese grapes were harvested from the end of September to the middle of October.

GRAPE VARIETIES Sangiovese 80%, Merlot 15%, Cabernet Sauvignon 5%

GRAPE HARVEST

Sangiovese has been harvested from the end of September to mid-October.

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 9 months in tonneaus of second and third passage.

ANALYTICAL PARAMETERS

Alcohol: 13,74% vol / pH: 3,38 Total acidity: 5,62 g/l
Total polyphenols (as Gallic acid): 2364 g/l Net dry extract: 27,09 g/l

TASTING NOTES

Intense ruby red color. Hints of flowers and red fruit aromas emerge. The palate is rich, with smooth tannins and well-balanced acidity. The savory notes are typical of the terroir of Brolio.

AWARDS

92+/100 GardiniNotes.com 2021

