

CASTELLO^{DI}BROLIO

Vinsanto del Chianti Classico Doc

GRAPE VARIETIES

Malvasia 90%, Trebbiano 5%, Sangiovese 5%

VINEYARD

Altitude: 230 m a.s.l.

Exposure: Southeast

Density: 4.500 plants/ha

Training: spurred cordon and guyot

SOIL

New alluvial soil, well drained but also fresh, which grant a good acidity to the grapes even when fully ripe.

GROWING SEASON

The weather leading up to the 2014 grape harvest was an unusual year, humid and not very hot. Winter was mild and Spring was drier than in the past. Temperatures were average and began to rise in the second half of June. The summer was much cooler than average, and rainy. This slowed the veraison of the grapes, which only began in mid-August.

HARVEST

The grapes were handpicked on September 29, 2014.

AGEING

9 years in casks (caratelli).

BOTTLING

October 3, 2023

TECHNICAL INFORMATION

Alcohol: 17.50% vol.

pH: 3.95

Sugars Glucose/Fructose: 108.45 g/l

Total acidity: 6.47 g/l

Non-Reducing Extract: 51.77 g/l



RICASOLI

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