

BROLIO RISERVA 2021

Chianti Classico Docg Riserva

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 weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the vines yield healthy grapes.

HARVEST

The grapes have been harvested from 25 September to 2 October 2021.

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.

BOTTLING

20 December 2023.

TECHNICAL INFO

Alcohol: 14% vol. Total acidity: 5.64 g/l
pH: 3.21 Net dry extract: 26.54 g/l
Total polyphenols (as Gallic acid): 2225 mg/l

