

# CASTELLO<sup>DI</sup>BROLIO

Chianti Classico Docg Gran Selezione Gaiole  
100% Sangiovese

## VINEYARD

Planted in: 1994-2005  
Surface area: 26 ha  
Altitude: 400-490 m s.l.m.  
Esposure: South, Southwest

Density: 6.600 plants/ha  
Training: spurred cordon  
Clone: Sangiovese di Brolio  
Rootstock: 420°-110R

## SOIL

Castello di Brolio is our flagship wine created from a meticulous selection of estate-grown grapes from the three most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese).

## GROWING SEASON

2020 has been characterized by lack of rain for most of the year, with a mild winter, an average spring and a very hot summer. A couple of late showers in August brought some relief, even if September temperatures were above average, but with the expected diurnal range.

## HARVEST

Sangiovese was harvested from September 21 to 28, 2020.

## VINIFICATION

Fermentation and maceration 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

22 months in tonneaux of 500l of which 30% new oak and 70% of second passage.

## BOTTLING

December 15, 2022.

## TECHNICAL INFORMATION

Alcohol: 14,5% vol.  
pH: 3,22  
Total Polyphenols (in Gallic acid): 2141 mg/l

Total acidity: 5,87 g/l  
Non-Reducing Extract: 27,54 g/l



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