

BROLIO BETTINO 2022

Chianti Classico Docc

GRAPE VARIETY

100% Sangiovese

VINEYARD

Altitude: 280-480 m a.s.l. Density: 6.600 plants/ha
Exposure: South/south-West Training: spurred cordon and Guyot

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).

GROWING SEASON

The 2022 season was characterized by a mild, rainy winter and average spring temperatures. From the first half of May, above-average temperatures were recorded with a total absence of rainfall, a condition that continued throughout the summer period. However, the water reserves accumulated in the first half of the year and the good rains that arrived in August ensured that the grapes ripened properly until harvest.

GRAPE HARVEST

The grapes have been harvested by mid-September 2022.

VINIFICATION

Traditional in small stainless-steel tanks. Maceration on the skins for 14-16 days at controlled temperature of 24°C-27° C (75.2°– 80.6°F).

AGEING

18 months in big casks. Unfiltered wine.

ANALYTICAL PARAMETERS

Alcohol: 14.5% vol	Total acidity: 5.68 g/l
pH: 3.23	Net dry extract: 26.84 g/l
Total polyphenols (as Gallic acid): 2177 g/l	

TASTING NOTES

Intense ruby red color. On the nose there are evident notes of red fruit and iris. In the mouth it is sweet and balanced. Wine of good structure and elegance.

