

CASTELLO DI BROLIO SANBARNABA 2022

Vin Bianco Toscana IGT

Trebbiano 100%

Alcohol: 12.5% vol.

pH: 3.02

Total Acidity: 5.95 g/L

Dry Extract: 18.12 g/L

VINEYARD AND SOIL

Altitude: 470-480 m above sea level

Exposure: south | southwest

Vines: 6.600 vines/hectare

Cultivation and Technique: guyot

Soil Type: *Macigno del Chianti* (sandstone), rich in sand and rocks, well drained and poor in organic matter

GROWING SEASON

Mild and rainy winter followed by a warm and dry spring, these are the main features of the first months of 2022 growing season. Summer has also been hot, with temperatures above the average, and characterized by an almost complete lack of water. However, despite the challenges of the first half of the year, the vines were able to regulate their growth cycle and adapt to the heat. The end of August brought some rain showers that lowered down the temperatures allowing the grapes to start the veraison, while the perfect climate conditions in September were crucial for an optimal ripening of the grapes and thus securing a high quality harvest.

VINIFICATION

The grapes were handpicked at the end of September. After being destemmed and slightly pressed, they were moved to terracotta amphorae where fermentation with skins occurred at controlled temperature (14°C) for up to 3 months. Vin Bianco Sanbarnaba was then aged for 12 months - 40% in amphorae, 30% in steel tanks and 30% in used tonneaux - before being bottled, aged for other 3 months and released on the market.

