



RICASOLI

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CASTELLO DI BROLIO SANBARNABA 2022

Toscana IGT

GRAPE VARIETIES

Trebbiano

VINEYARD

Planted in 2003, grafted with Trebbiano in 2018
Surface: 1,18 ha
Altitude: 470-480 m. a.s.l.
Exposure: south, southwest
Density: 6.600 plants/ha
Training: Guyot
Rootstock: 420A
Clone: selection of the oldest Trebbiano vineyards of Brolio

SOIL

Macigno del Chianti, soil commonly called Arenarie, composed by sands and rocks, well drained and furnished with little 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.

HARVEST

The grapes were handpicked at the end of September.

WINEMAKING

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.

AGEING

Sanbarnaba is aged for 12 months - 40% in amphorae, 30% in steel tanks and 30% in used tonneaux - before being bottled, then aged for other 3 months and finally released on the market.

TECHNICAL DATA

Alcohol: 12,5% Vol.
Total acidity: 5,95 g/l
pH: 3,02
Net dry extract: 18,12 g/l

