



RICASOLI

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BROLIO BETTINO 2023

Chianti Classico DOCG

GRAPE VARIETIES

Sangiovese

VINEYARD

Altitude: 280-480 m a.s.l. | Density: 5.500/6.000 plants/ha
Exposure: south/southwest/southeast. | Training: spurred cordon and Guyot

SOIL

Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness.

GROWING SEASON

2023 growing season has been characterized by a regular winter followed by a fresh and humid spring with frequent rainshowers in May and June, that were crucial to face the heat and lack of water of the following months. The hydric reserves, accumulated in the first part of the year, prevented the vines from going into water stress in summer and thus, allowed them to complete their growth circle. Finally, the perfect climate conditions in the fall, with a great exchange in temperatures between sunny days and cool nights, favored the grapes ripening and secured a high quality harvest.

HARVEST

The grapes were handpicked between September 20th and the beginning of October.

WINEMAKING

Fermentation occurred in stainless steel tanks at controlled temperature (24-27°C), with skin maceration for 14-16 days. Each parcel was vinified separately.

TECHNICAL DATA

Alcohol: 14,5% Vol. | Total acidity: 5.65 g/l
pH: 3.28 | Dry extract: 27.06 g/l
Total polyphenols (as Gallic acid): 1926 mg/l

