

BROLIO 2024

Chianti Classico DOCG

Sangiovese 95% and complementary

Alcohol: 13,5% vol.

pH: 3.33

Polyphenols: 2197 mg/L

Total Acidity: 5.39 g/L

Dry Extract: 24.82 g/L

VINEYARD AND SOIL

Altitude: 280-480 m above sea level

Exposure: south | southwest | southeast

Vines: 5.500/6.000 vines/hectare

Cultivation and Technique: spurred cordon | guyot

Soil Type: *Macigno del Chianti* (sandstone) | *Scaglia Toscana* (schist) | *Monte Morello* (limestone) | *Depositi Marini* (clay and sand) | *Terrazzo Fluviale Antico* (silt and clay)

GROWING SEASON

Following a mild winter with abundant rainfall, 2024 spring temperatures were normal, with significant precipitation, particularly in the early part of the season. Temperatures then rose sharply at the beginning of June, remaining above 30°C for the rest of the summer with little rainfall. However, the reserves accumulated during the winter enabled the production cycle to progress regularly and the grapes to ripen perfectly.

VINIFICATION

The grapes were handpicked between the end of September and the middle of October. Each parcel was vinified separately. Fermentation occurred in stainless steel tanks at controlled temperature (24-27°C) with skin maceration for 14-16 days. Brolio was then aged in 500lt tonneaux - second and third passage French oak - for 9 months, before being bottled, aged for other 3 months and released on the market.

