



RICASOLI

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BROLIO 2024

Chianti Classico DOCG

GRAPE VARIETIES

Sangiovese and other complementary grape varieties

VINEYARD

Altitude: 280-480 m a.s.l.
Density: 5500-6600 plants/ha
Exposure: South, Southwest, Southeast
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

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.

HARVEST

The grapes were handpicked between between late September and mid-October.

WINEMAKING

Fermentation in stainless steel vats at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with skin maceration for 14-16 days.

AGEING

9 months in 500-litre French oak tonneaux of second and third passage.

TECHNICAL DATA

Alcohol: 13.5% Vol.
Total acidity: 5.39 g/l
pH: 3.33
Net dry extract: 24.82 g/l
Total polyphenols (as Gallic acid): 2197 mg/l |

