

BROLIO RISERVA 2023

Chianti Classico DOCG Riserva

Sangiovese

Alcohol: 14,5% vol.

pH: 3.30

Polyphenols: 2367 mg/L

Total Acidity: 5.66 g/L

Dry Extract: 29.05 g/L

VINEYARD AND SOIL

Altitude: 280-480 m above sea level

Exposure: south | southwest | southeast

Vines: 5.500/6.600 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

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.

VINIFICATION

The grapes were handpicked between September 20th and the beginning 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 Riserva was then aged in 500lt tonneaux - 30% new French oak and 70% used - for 18 months before being bottled, aged for other 6 months and released on the market.

