

CASTELLO DI BROLIO 2023

Chianti Classico DOCG Gran Selezione Gaiole
Sangiovese 100%

Alcohol: 14% vol.

pH: 3.24

Polyphenols: 1862 mg/L

Total Acidity: 5.78 g/L

Dry Extract: 27.38 g/L

VINEYARD AND SOIL

Altitude: 400-500 m above sea level

Exposure: south | southwest

Vines: 6.600 vines/hectare

Cultivation and Technique: spurred cordon

Soil Type: *Macigno del Chianti* (sandstone) | *Scaglia Toscana* (schist) | *Monte Morello* (limestone)

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 best grapes were handpicked from September 20th to the beginning of October. Each parcel was vinified separately. Fermentation, with indigenous selected yeasts, occurred in stainless steel tanks at controlled temperature (24-27°C), with skin maceration for 14-16 days. Castello di Brolio was then aged in 500lt tonneaux - 30% new French oak and 70% used - for 22 months, before being bottled, aged for other 8 months and released on the market.

