



RICASOLI

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CASTELLO DI BROLIO 2023

Chianti Classico DOCG Gran Selezione Gaiole

Sangiovese 100%

VINEYARD

Planted in: 1994-2005 | Density: 6600 vines/ha
Surface Area: approx. 26 ha | Training: spurred cordon
Altitude: 400-500 m. a.s.l. | Exposure: South, Southwest
Clone: Sangiovese di Brolio | Rootstock: 420A-110R

SOIL

Castello di Brolio is our flagship wine created from a meticulous selection of estate-grown grapes from the three most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese).

GROWING SEASON

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

HARVEST

The best grapes were handpicked from September 20th to the beginning of October.

WINEMAKING

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

AGEING

Castello di Brolio was aged in 500lt tonneaux - 30% new French oak and 70% used - for 22 months, before being bottled, aged for another 8 months and released on the market.

TECHNICAL DATA

Alcohol: 14% vol. | Total acidity: 5.78 g/l
pH: 3.24 | Non-Reducing Extract: 27.38 g/l
Total Polyphenols (in Gallic acid): 1862 mg/l

