

HISTORIA FAMILIAE 2018

IGT TOSCANA

GRAPE VARIETIES

Merlot 33%, Cabernet Sauvignon 33%, Petit Verdot 33%

VINEYARDS

Altitude: 400-480 a.s.l.m Density: 6600 plants/ha
 Exposure: South, South-West Training: spurred cordon and Guyot

SOIL

Vineyards are grown on two of the most representative soils in Brolio: Macigno del Chianti (sandstone) and Monte Morello (Alberese).

GROWING SEASON

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October.

VINIFICATION

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

AGEING

20 months in barriques and tonneaux, 80% new and 20% second passage.

BOTTLING

March 5, 2021

TECHNICAL INFORMATION

Alcohol: 14,50% vol. Total acidity: 5,58 g/L
 pH: 3,30 Net dry extract: 28,39 g/L
 Total polyphenols (as Gallic acid): 2278 mg/L

TASTING NOTES

Intense ruby red color. To the nose clear balsamic notes, red fruit, and sweet spicy hints. It tastes sweet in the mouth with its soft and velvety tannins, which make this wine rich and elegant. Long, persistent, and mineral finish.

