



RICASOLI

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BROLIO RISERVA 2023

Chianti Classico DOCG Riserva

Sangiovese

VINEYARD

Altitude: 300-400 m a.s.l.
Density: 5.500/6.600 plants/ha
Exposure: south, southwest, southeast
Training: spurred cordon and Guyot

SOIL

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.

HARVEST

The grapes were handpicked between September 20th and the beginning of October 2023.

WINEMAKING

Fermentation 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

18 months in in 500lt tonneaux (30% new French oak and 70% used).

TECHNICAL DATA

Alcohol: 14,5% vol.
pH: 3.30
Polyphenols: 2367 mg/L
Total Acidity: 5.66 g/L
Dry Extract: 29.05 g/L

