



# RICASOLI

1 1 4 1

---

## **BROLIO BETTINO 2018**

**90% SANGIOVESE, 10% ABRUSCO (COLORINO).**

## **CHIANTI CLASSICO DOCG**

### **VINEYARD**

This wine is a contemporary interpretation of the extraordinary research carried out by Bettino Ricasoli. Produced primarily with Sangiovese grapes, then unfiltered, it is an elegant wine with a distinctive personality.

### **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. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The quality of the grapes was of a very high standard, which leads us to hope for a high quality wine.

### **WINEMAKING**

Traditional in small stainless steel tanks. Maceration on the skins for 14-16 days at controlled temperature of 24°C-27° C (75.2°– 80.6°F).

