



# RICASOLI

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## **BROLIO BETTINO 2016**

### **VITIGNI**

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**

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

### **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).

