

CASTELLO DI BROLIO 2018

Chianti Classico Gran Selezione Dcog
Sangiovese 100%

VINEYARDS

Planted in: 1994-2005	Density: 6600 plants/ha
Surface Area: 26 ha	Training: spurred cordon
Altitude: 400-490 a.s.l.m	Clone: Sangiovese di Brolio
Exposure: South, South-West South-East	Rootstock: 420°-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

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.

HARVEST

Sangiovese was harvested from September 25 to 28, 2018.

WINEMAKING NOTES

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

Ageing takes place over 23 months in tonneaux (30% new and 70% second passage).

BOTTLING

4 and 5 March 2021.

TECHNICAL INFO

Alcohol: 14 % Vol.	Total acidity: 6,22 g/L
pH: 3,30	Non-Reducing Extract: 27,69 g/L
Total Polyphenols (in Gallic acid): 2066 mg/L	

