

BROLIO

Chianti Classico Docg

GRAPE VARIETIES

95% Sangiovese, 5% Colorino

VINEYARDS

Altitude: 280-480 m above sea level
Exposure: South, Southwest/Southeast.

Density: 6.600 plants/ha.
Training: spurred cordon and Guyot

SOIL

Vineyards are grown on the five most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese), Marine Deposit (sandy deposits and clay at deeper levels) and Ancient Fluvial Terrace (silty deposits with clay).

GROWING SEASON

The weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the wines yield healthy grapes and the quality is excellent.

HARVEST

The grapes have been harvested from September 20 to October 1st, 2021.

VINIFICATION

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 tonneaux of first and second passage.

TECHNICAL INFORMATION

Alcohol: 14% vol.

pH: 3,34

Total polyphenols (as Gallic acid): 2328mg/l

Total acidity: 5,53 g/l

Net ddry extract: 27,03 g/l



RICASOLI

1 1 4 1



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA


RICASOLI
1 1 4 1