

BROLIO BETTINO 2021

Chianti Classico Docg

GRAPE VARIETY

100% Sangiovese

VINEYARD

Altitude: 280-480 m a.s.l. Density: 6.600 plants/ha
Exposure: South/south-West 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 vines yield healthy grapes.

GRAPE HARVEST

The grapes have been harvested on September 26, 2021.

VINIFICATION

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).

AGEING

18 months in big casks. Unfiltered wine.

ANALYTICAL PARAMETERS

Alcohol: 14% vol	Total acidity: 5,77 g/l
pH: 3,28	Net dry extract: 27,05 g/l
Total polyphenols (as Gallic acid): 2645 g/l	

