

CASTELLO DI BROLIO 2021

Chianti Classico Docg Gran Selezione Gaiole
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 Rootstock: 420A-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

The weather conditions were quite unusual on vintage 2021: the frost of last April, the drought suffered in the summer months and the early ripening of the grapes.

HARVEST

Sangiovese was harvested from 22 to 25 September 2021.

VINIFICATION

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

22 months in tonneaux of 500lt of which 30% new oak and 70% of second passage.

BOTTLING

February 12, 2024.

TECHNICAL INFO

Alcohol: 14.50 % Vol. Total acidity: 6.31 g/l
pH: 3.10 Non-Reducing Extract: 27.43 g/l
Total Polyphenols (in Gallic acid): 2072 mg/l

TASTING NOTES

Intense ruby red. Complex and ethereal nose, with hints of black cherry and subtle balsamic and boisé notes. Elegant and enveloping on the palate, juicy and mineral with a persistent aftertaste.

AWARDS

97/100, James Suckling 2024

