



RICASOLI

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CASTELLO DI BROLIO VIN SANTO 2015

Vin Santo del Chianti Classico DOC

GRAPE VARIETIES

Malvasia, Trebbiano, Sangiovese

VINEYARD

Altitude: 230 m a.s.l. | Density: 4500 plants/ha
Exposure: Southeast | Training: spurred cordon and guyot

SOIL

New alluvial soil, well drained but also fresh, which grant a good acidity to the grapes even when fully ripe.

GROWING SEASON

A perfectly balanced growing season, with no abnormal weather events and an early ripening of about 10 days: all contributed to an exceptional harvest in terms of quality.

HARVEST

The grapes were handpicked on September 25, 2015.

BOTTLING

July 10, 2025.

TECHNICAL DATA

Alcohol: 16.5% Vol. | Total acidity: 6.91 g/l
pH: 3.65 | Net dry extract: 41.64 g/l
Sugars Glucose/Fructose: 117.38 g/l

