



RICASOLI

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BROLIO 2020

Chianti Classico Docg

GRAPE VARIETIES

Sangiovese 95% , Colorino 5%

VINEYARD

Altitude: 280-480 m a.s.l. | Density: 6.600 plants/ha
Exposure: South, South West | Training: spurred cordon and guyot
South, South East

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

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which however have allowed an end of the harvest with excellent grape quality.

HARVEST

The grapes have been harvested from mid September to early-October.

WINEMAKING

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

AGEING

9 months in tonneaux of second and third passage.

TECHNICAL DATA

Alcohol: 14% vol. | pH: 3,37 | Total acidity: 5,42 g/L
Total polyphenols (as Gallic acid): 2025 g/l | Net dry extract: 27,69 g/l

