



RICASOLI

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BROLIO 2021

Chianti Classico Docg

GRAPE VARIETIES

Sangiovese 95% , Colorino 5%

VINEYARD

Altitude: 280-480 m a.s.l. | Density: 6,600 plants/ha
Exposure: South, Southwest | 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

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.

WINEMAKING

In stainless steel at controlled temperature of 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: 3.34 | Total acidity: 5.53 g/l
Total polyphenols (as Gallic acid): 2238mg/l | Net dry extract: 27.03 g/l

