



RICASOLI

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BROLIO 2018 CHIANTI CLASSICO DOCG

The vineyards which produce the grapes for the Brolio label are planted in five geological areas at an elevation between 280 meters to 480 meters (919 to 1, 575 feet high) and with different exposures. Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness. This exalts the structure of the Chianti Classico vintage.

PRODUCTION AREA

Estate Chianti Classico

GROWING SEASON

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The quality of the grapes was of a very high standard, which leads us to hope for a high quality wine.

TASTING NOTES

Bright ruby red color. The nose is all hints of small red fruits, irises and violets. In the mouth, elegant, with velvety tannins well integrated with acidity. Persistent finish, expression of the territory of Brolio.

GRAPE VARIETY

Sangiovese 80%, Merlot 15%, Cabernet Sauvignon 5%

FERMENTATION TEMPERATURE

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 tonneaus of second and third passage

