



# RICASOLI

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## **CASTELLO DI BROLIO 2016 CHIANTI CLASSICO DOCG GRAN SELEZIONE**

Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon and petit Verdot grapes from the estate's vineyards, spread over 230 hectares of land. The production of each vintage may thus vary in quantity, but quality is always outstanding. The vineyards are at 250 to 450 meters above sea level, facing south/south-west. The perfect exposure and excellent elevation of the land as well as the very stony soil are responsible for the typicality of this wine.

### **PRODUCTION AREA**

Gaiole in Chianti

### **GROWING SEASON**

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

### **GRAPE VARIETY**

Sangiovese 95%, Cabernet Sauvignon 5%

### **FERMENTATION TEMPERATURE**

Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

### **AGEING**

18 months in tonneaus (30% new).

### **BOTTLING DATE**

14/12/2018 – 1/02/2019

