



RICASOLI

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BROLIO 2019

SANGIOVESE 80%, MERLOT 15%, CABERNET SAUVIGNON 5%

CHIANTI CLASSICO DOCG

VINEYARD

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.

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild as well, then in January came on the scene in its traditional guise, with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. This combination of factors had a major impact on the flowering of the plants, favoring the formation of more open bunches, especially in the Sangiovese grapes. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

The Sangiovese grapes were harvested from the end of September to the middle of 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 tonneaus of second and third passage

