



RICASOLI

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BROLIO RISERVA 2019

100% Sangiovese

Chianti Classico Docg Riserva

VINEYARD

Altitude: 300-400 m a.s.l. | Density: 5.500/6.600 plants/ha
Exposure: South/Southwest | Training: spurred cordon and guyot

SOIL

Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness

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 however January came 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. 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.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 75.2°-80.6°F with 14-16 days of skin contact.

AGEING

18 months in tonneaux of first and second passage.

TECHNICAL DATA

Alcohol: 14.5% vol. | Total acidity: 5.62 g/l
pH: 3.33 | Net dry extract: 27.16 g/l
Total polyphenols (as Gallic acid): 2164 mg/l

