



# RICASOLI

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## CASTELLO DI BROLIO 2018

### Chianti Classico Docg Gran Selezione

Sangiovese 100%

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#### VINEYARD

Planted in: 1994-2005 | Density: 6,600 plants/ha  
Surface Area: 26 ha | Training: spurred cordon  
Altitude: 400-490 a.s.l.m | Clone: Sangiovese di Brolio  
Exposure: South south-west | Rootstock: 420°-110R

#### SOIL

Castello di Brolio is our flagship wine created from a meticulous selection of estate-grown grapes from the three most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese).

#### 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.

#### HARVEST

Sangiovese was harvested from September 25 to 28, 2018.

#### WINEMAKING

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

23 months in tonneaux of 500lt (30% new and 70% of second passage).

#### BOTTLING

4 and 5 March 2021

#### TECHNICAL DATA

Alcohol: 14 %Vol | Total acidity: 6.22 g/L PH:  
3.30 | Non-Reducing Extract: 27.69 g/L Total  
Polyphenols (in Gallic acid): 2066 mg/L

