

CASTELLO DI BROLIO 2019

Chianti Classico Gran Selezione Docg
Sangiovese 100%

VINEYARDS

Planted in: 1994-2005	Density: 6600 plants/ha
Surface Area: 26 ha	Training: spurred cordon
Altitude: 400-490 a.s.l.m	Clone: Sangiovese di Brolio
Exposure: South, South-West South-East	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

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 44-46°F accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often 95°F but interspersed occasionally by short and intense rains.

HARVEST: Sangiovese was harvested from September 23 to October 11, 2019.

WINEMAKING NOTES

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

AGEING: 23 months in tonneaux of 500lt of which 30% new oak and 70% of second passage.

BOTTLING: March 9, 2022.

TECHNICAL INFO

Alcohol: 14.5 % Vol.	Total acidity: 6 g/l
pH: 3.21	Non-Reducing Extract: 27.74 g/l
Total Polyphenols (in Gallic acid): 1851 mg/l	

AWARDS

96/100, JamesSuckling.com 2022.
95/100, WinesSpectator 2022.

TASTING NOTES

Ruby red color. The nose is complex and intense, with floral and ripe red fruit scents. The palate is velvety and juicy, with voluminous tannins in perfect balance with the acid component, making *this grand vin* a pure expression of its territory.

