



RICASOLI

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CASTELLO DI BROLIO 2020

Chianti Classico Docg Gran Selezione

Sangiovese 100%

VINEYARD

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 | Rootstock: 420A-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

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which however have allowed an end of the harvest with excellent grape quality.

HARVEST

Sangiovese was harvested from September 21 to 28, 2020.

WINEMAKING

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

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

BOTTLING

March 9, 2022

TECHNICAL DATA

Alcohol: 14.5 % vol. | Total acidity: 5.87g/l
pH: 3,22 | Non-Reducing Extract: 27.57 g/l
Total Polyphenols (in Gallic acid): 2141 mg/l

