



# RICASOLI

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## BROLIO RISERVA 2020

100% Sangiovese

### Chianti Classico Docg Riserva

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#### VINEYARD

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

#### SOIL

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

#### 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

The grapes have been harvested from 21 to 28 September 2020.

#### WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 24°C-27°C (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: 13% vol. | Total acidity: 5,31 g/l  
pH: 3,36 | Net dry extract: 27,74 g/l  
Total polyphenols (as Gallic acid): 2110 mg/l

