



RICASOLI

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CASTELLO DI BROLIO 2019

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 Brollo
Exposure: South south-west | Rootstock: 420°-110R

SOIL

Castello di Brollo is our flagship wine created from a meticulous selection of estate-grown grapes from the three most representative soils in Brollo: 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 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.

HARVEST

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

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

March 9, 2022

TECHNICAL DATA

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

