

2018

THE HARVEST IN BROLIO



HARVEST REPORT by
MASSIMILIANO BIAGI
DIRETTORE TECNICO-AGRONOMO


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WEATHER TRENDS

The 2018 season included a great deal of rain, especially during late autumn 2017 and through the winter and spring of 2018. In fact, 1200 mm of rain were registered from 1 November 2017 to 10 October 2018. In particular, 730 mm of rain accumulated in the autumn and winter months, while temperatures were average. At the end of February/beginning of March, there was a sharp temperature drop with snowfall and then a freeze. This compromised many olive plants but did not create problems for the bud burst of the grapevines. Spring was regular, with average temperatures and about 370 mm of rain, often concentrated in intense showers with as much as 70 mm in a few hours.

Summer temperatures were average, never too hot, with highs of 36-38°C at the end of July. 190 mm of rain fell, above the seasonal average, but the end of August and the entire month of September were very warm and dry. There were also a few days with low temperatures at night, which were fundamental for the complete polyphenolic ripeness of the Sangiovese.

HARVEST

Harvest at Brolio began later than in previous years, and it was at just the right time. The first grapes to be harvested at the beginning of September were the Sauvignon Blanc, followed by the Chardonnay. The grapes were perfect – healthy and of a very good quality.

The Merlot harvest began immediately after the white grapes were in, with each area harvested with a careful eye on both the instrumental and polyphenolic ripeness of the fruit. The last Merlot grapes to be harvested were those of the Casalferro cru, on 18 September.

Then it was time to harvest the Sangiovese. Following the polyphenolic ripeness of the grapes in the various terroirs, the first harvest was that of the vineyards whose soils are composed of marine deposits, where the grapes are always fresh and their fruits red. Towards the end of September, we began harvesting the Sangiovese on the vineyards with sandy soil, followed by those on calcarenite and then those with ancient fluvial deposits. These latter were harvested after the middle of October and are where the aromatic complexity reached its greatest expression.

The Cabernet Sauvignon was harvested at the same time as the last Sangiovese grapes.

The grapes used to produce our Vin Santo were gathered at the end of September and hung as usual in the room where they are dried. They were perfectly ripe and dry, thanks to the total absence of morning dew.

Overall, we can state that 2018 was a complex harvest due to the climatic trends, which tended to be more humid than on average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The grapes brought to the cellars was of a very high quality, which leads us to hope for a high quality wine.