

2019

THE HARVEST IN BROLIO



HARVEST REPORT by
MASSIMILIANO BIAGI
DIRETTORE TECNICO-AGRONOMO


RICASOLI
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The 2018-2019 vintage followed yet another seasonal trend of its own.

The autumn weather following the grape harvest featured mild temperatures and less rain than is usual in that period of the year.

Winter started off quite mild as well, then in January came on the scene in its traditional guise, 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. This situation was combined with the flowering of the plants, which fortunately did not suffer. In fact, this weather favored the formation of more open bunches, especially in the Sangiovese grapes.

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. These latter never led to issues in either the fruit set or the subsequent ripening of the grape clusters.

The ripening began regularly at the beginning of August, with the first mature grapes seen by the end of August, early September. The harvest then began in early September with the Chardonnay grapes, followed by the first Merlots. The grapes were healthy and perfectly ripe, with good anthocyanin levels.

The Sangiovese grapes were harvested from the end of September to the middle of October, strictly following the division of the various company terroirs and the polyphenolic ripeness of each lot.

To date, the wines that have finished fermentation feature beautiful intense colors, fruity aromas and a good balance between tannin and acidity. We can say that the 2019 harvest will be very satisfying and balanced.