

2020

THE HARVEST IN BROLIO



HARVEST REPORT 2020 by
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RICASOLI
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VINTAGE 2020 WEATHER TREND

A few days after the end of the 2019 harvest, in mid-October, autumn was very rainy and quite cold. Winter was mild and not particularly rainy. In fact, cold weather arrived late, almost at the beginning of spring, with temperatures below freezing in the last ten days of March, causing in some areas the loss of the first buds breaking and the relative loss of vegetative shoots. Spring therefore continued with average temperatures and scarce rainfall. Summer arrived on time with the solstice starting, as early as June 20th, to record always maximum temperatures above 30°C. However, 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.

Late August's rainfall (roughly 50 mm in two days) have given a relief from summer heat, even if the temperatures in September have always remained high and above the seasonal average. The diurnal temperature variation was quite evident, favouring the phenolic maturity of the grapes. 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.

The first grapes harvested were those dedicated to the Rosé: the Merlot was harvested at the end of August. Then, in the first ten days of September, exactly on the 7th, the Chardonnay was harvested. The grapes were healthy and perfectly ripe.

Immediately afterwards, the Merlot harvest for the red winemaking began, which lasted until September 18: perfect, ripe grapes with a skin rich in polyphenols. The Casalferro single-vineyard was harvested between September 15 and 18, scrupulously following the progress of the ripening curve of the various plots.

Then it was the turn of the Sangiovese, first for the production of the Rosé, harvested in the lower altitude vineyards, thus with delayed ripening. The Sangiovese harvest began on 18 September. Following both the technological and phenolic maturities curve, the three estate crus (single vineyards) were also brought in: Roncicone is traditionally the first to be collected, thanks to the type of soil and altitude on which the grapes grow which anticipates the ideal ripening compared to the others. Colledilà, which grows on calcareous soils, was picked a week later and finally the CeniPrimo, planted on an ancient fluvial terrace. Cabernet Sauvignon was the last grape to enter the cellar. The harvest then ended on October 9.

A special merit goes to the harvest of the precious Malvasia and Trebbiano grapes: throughout three days our farm labourers chose with parsimony bunches that were immediately hung up to start the drying process which will last over three months; then the grapes will be pressed and fermented slowly inside the Caratelli (small casks). Next, after over 6 years they will give life to the Vin Santo di Brolio.