



GRAPE HARVEST AT BROLIO 2023

Winter last year was well within the average of recent years, with temperatures dropping below freezing in January and February and a temperature drop in early April, which did not affect budding, although it started slightly later. Rainfall was also average. Spring was cold in the first half of March and early April, as mentioned, and quite wet, especially between budding (mid-April) and the end of flowering-fruit setting (mid-June). The combination of continuous humidity and typical spring temperatures favoured good flowering and fruit setting but also led to the onset of fungal diseases, especially affecting, first, the inflorescences and then the newly formed clusters. Downy mildew (commonly known as "Peronospora"), in particular, appeared more aggressive than usual, requiring a lot of attention and targeted treatments to prevent the notorious fungus from affecting and destroying the small growing clusters. Continuous field monitoring, the use of predictive models (DSS), the availability of machinery and personnel, and finally, the right choice of active ingredients for distribution, were the key factors that allowed the entire production to be brought into the cellar.

From mid-June, the weather became more typical of a Chianti summer: the absence of rain except for two rainy events at the end of June and late August, with seasonal average temperatures, reaching as high as 41°C in mid-August. Despite the high temperatures and lack of rain, the plants benefited from the water reserves accumulated in spring and the excellent temperatures of July, allowing veraison to start around July 25.

Favourable conditions in September, characterized by summer temperatures and a lack of rain (except in the middle of the month), and a first half of October which continued to have bursts of summery weather, allowed for a harvest marked by good weather and perfectly healthy grapes.

The first grapes 'entering' the cellar were the Chardonnay variety on September 4, followed by Merlot, which kept us busy with the harvest until the 19th of the same month. Grapes were perfectly ripe both in terms of technological and phenolic parameters.

From September 20, the Sangiovese harvest began, strictly following the ripening periods of the different climate regions within the company: indeed, the **Roncicone** cru was harvested between September 20 and 22, the **Colledilà** cru between September 29 and October 4, while the **CeniPrimo** cru was harvested between October 5 and 7.

A special mention for the **Trebbiano**, harvested on October 3 at perfect ripeness.

Finally, the grapes for the **Vinsanto** production were hung and harvested at the end of September.

In conclusion, we can state that the 2023 harvest was generous and of high quality, with some excellent results both in Merlot and Sangiovese.

Massimiliano Biagi