



RICASOLI

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BROLIO 2020

Chianti Classico Docg

GRAPE VARIETIES

Sangiovese 95% , Colorino 5%

VINEYARD

Altitude: 280-480 m a.s.l. | Density: 6.600 plants/ha
Exposure: South, South West | Training: spurred cordon and guyot
South, South East

SOIL

Vineyards are grown on the five most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese), Marine Deposit (sandy deposits and clay at deeper levels) and Ancient Fluvial Terrace (silty deposits with clay).

GROWING SEASON

Autumn was very rainy and quite cold. Mild winter and a cold beginning for Spring, then with average temperatures and scarce rainfall. From the onset, summer started with record temperatures above 30°C, however what characterized the 2020 estival months was practically the absence of precipitation, barely amounting 30 mm. A couple of late showers in August brought some relief, even if September temperatures were above average, but with the expected diurnal range. October showed typical temperatures and precipitation.

HARVEST

The grapes have been harvested from mid September to early-October.

WINEMAKING

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

AGEING

9 months in tonneaux of second and third passage.

TECHNICAL DATA

Alcohol: 14% vol. | pH: 3,37 | Total acidity: 5,42 g/L
Total polyphenols (as Gallic acid): 2025 g/l | Net dry extract: 27,69 g/l

