



# RICASOLI

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## BROLIO 2020

### Chianti Classico Docg

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#### 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

