



# RICASOLI

1 1 4 1

---

## **BROLIO 2015**

Sangiovese min 80%, Merlot 15% approx, Cabernet sauvignon 5% approx.

## **CHIANTI CLASSICO DOCG**

---

### **VINEYARD**

The vineyards that produce the grapes for the Brolio label are located from 280 to 480 meters above sea level. Vineyard soils vary greatly, but all are strewn with stony fragments adding mineral richness. This exalts the structure of the Chianti Classico vintage.

### **GROWING SEASON**

The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favoring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm.

Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34-35 °C (93.2-95 °F). July was also particularly warm, above all in the first decade, with peaks of even 40 °C (104 °F). Rainfall was scarce (about 100 mm), but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day-to-night temperature ranges, favoring the accumulation of color and polyphenols in the grapes

### **WINEMAKING**

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 12/16 days of skins contact.

