



RICASOLI

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BROLIO BETTINO 2017 CHIANTI CLASSICO DOCG

This wine is a contemporary interpretation of the extraordinary research carried out by Bettino Ricasoli. Produced primarily with Sangiovese grapes, then unfiltered, it is an elegant wine with a distinctive personality.

PRODUCTION AREA

Chianti Classico

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

TASTING NOTES

Ruby red colour. On the nose, hints of black cherry, balsamic and spicy notes. The mouthfeel is sweet and velvety, while the finish is sapid and persistent. The aftertaste recalls the harmony of the aroma profile and shows the typical characteristics of the terroir of Brolio.

GRAPE VARIETY

90% Sangiovese, 10% Abrusco (colorino).

FERMENTATION TEMPERATURE

Traditional in small stainless steel tanks. Maceration on the skins for 14-16 days at controlled temperature of 24°C-27° C (75.2°– 80.6°F).

AGEING

18 months in big casks and at least three/six months in the bottle. Unfiltered wine.

