



RICASOLI

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BROLIO BETTINO 2018

90% Sangiovese, 10% Abrusco (colorino).

CHIANTI CLASSICO DOCG

VINEYARD

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

SOIL

Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness.

GROWING SEASON

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The quality of the grapes was of a very high standard, which leads us to hope for a high quality wine.

HARVEST

The grapes have been harvested from the end of September to mid-October.

WINEMAKING

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).

TECHNICAL DATA

Alcohol: 14,28% vol - p H: 3,33 -Total acidity: 5,82 g/l
Total polyphenols (as Gallic acid): 2164 g/l -Net dry extract: 28,57 g/l

