



RICASOLI

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BROLIO RISERVA 2017 CHIANTI CLASSICO DOCG RISERVA

This Riserva, produced from a selection of estate-grown grapes, reflects all the soil characteristics of Brolio. Sandstone, marl, marine deposits, and the calcarenites locally called “alberese”, all converge in the distinctive harmony of this magnificent wine. The vineyards, that show different exposures, are planted at 260 meters to 500 meters (853 to 1,640 feet) above sea level.

PRODUCTION AREA

Estate 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

Intense ruby red color. Rich and complex nose, which recalls ripe red fruits, spices and sweet notes of vanilla. In the mouth, it is voluminous, with structured, appreciable tannins. Long and persistent finish.

GRAPE VARIETY

80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon

FERMENTATION TEMPERATURE

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

AGEING

The wine is aged for 18 months in tonneaus of first and second passage.

