



RICASOLI

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BROLIO RISERVA 2018

100% Sangiovese

Chianti Classico Docg Riserva

VINEYARD

Altitude: 300-400 m a.s.l. | Density: 5.500/6.600 plants/ha
Exposure: South/south-ovest | Training: spurred cordon and guyot

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.

WINEMAKING

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

18 months in tonneaux of first and second passage.

TECHNICAL DATA

Alcohol: 14% vol | Total acidity: 5,60 g/l
pH: 3,34 | Net dry extract: 28,58 g/l
Total polyphenols (as Gallic acid): 2237 g/l

