



# RICASOLI

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## CASTELLO DI BROLIO 2016

Sangiovese 97%, Abrusco 3%

## CHIANTI CLASSICO DOCG GRAN SELEZIONE

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### VINEYARD

Surface Area: 26 ha Planted in: 2002-2005  
Density: 6600 plants/ha Altitude: 400-490 m above sea level  
Exposure: South south-west Rootstock: 420°-110R

### SOIL

Castello di Brolio is our flagship wine, created from a meticulous selection of estate-grown grapes from the three most representative soils that surround the castle itself: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese).

### GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

### HARVEST

Sangiovese was harvested from mid-September to mid-October and Abrusco grapes were picked on early October.

### WINEMAKING

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

### AGEING

18 months in tonneaux (30% new).

### BOTTLING

14/12/2018 – 1/02/2019

### TECHNICAL DATA

Alcohol: 14,23  
PH: 3,34  
Total Polyphenols (in Gallic acid): 2455  
Total acidity: 5,53 g/l  
Non-Reducing Extract: 28,92 g/l

