



RICASOLI

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CASTELLO DI BROLIO 2016 CHIANTI CLASSICO DOCG GRAN SELEZIONE

Castello di Brolio is created from a meticulous selection of the best Sangiovese and Abrusco grapes from the estate's vineyards, spread over 240 hectares of land. The production of each vintage may thus vary in quantity, but quality is always outstanding. The vineyards are at 400 to 500 meters above sea level, facing south/south-west. The perfect exposure and excellent elevation of the land as well as the very stony soil are responsible for the typicality of this wine.

PRODUCTION AREA

Gaiole in Chianti

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.

TASTING NOTES

Ruby red color with slight garnet hues.
Red fruits on the nose, violet floral hints and light toasted scents. Soft at first taste, then large and voluminous. The balanced acidity and tannin give this grand vin a considerably persistent and harmonious finish.

GRAPE VARIETY

Sangiovese 97%, Abrusco 3%

FERMENTATION TEMPERATURE

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 tonneaus (30% new).

BOTTLING DATE

14/12/2018 – 1/02/2019

