



RICASOLI

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BROLIO RISERVA 2016 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

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. On the nose, distinct aroma of wild red fruit and black cherry, with light spicy and balsamic notes. In the mouth, harmonious, with soft tannin and elegant acidity. Robust and pleasurable 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.

