



RICASOLI

1 1 4 1

BROLIO BETTINO 2019

100% Sangiovese

CHIANTI CLASSICO DOCG

VINEYARD

Altitude: 280-480 m a.s.l.
Exposure: South/South-West
Density: 6.600 plants/ha
Training: spurred cordon

SOIL

Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness.

GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

HARVEST

The grapes have been harvested from September 23 to October 04, 2019.

WINEMAKING

Traditional in small stainless steel tanks. Maceration on the skins for 14-16 days at controlled temperature of 24°C-27° C (75.2°– 80.6°F).

TECHNICAL DATA

Alcohol: 14% vol
pH: 3.27
Total acidity: 5.73 g/l
Total polyphenols (as Gallic acid): 2176 g/l
Net dry extract: 27.13 g/l

