

BROLIO 2023

Chianti Classico Docg

GRAPE VARIETIES

Sangiovese 95%, Colorino 5%

VINEYARDS

Altitude: 280-480 m a.s.l.	Density: 6.600 plants/ha
Exposure: South, Southwest South, Southeast	Training: spurred cordon and guyot

SOIL

Vineyards are grown on the five most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese), Marine Deposit (sandy deposits and clay at deeper levels) and Ancient Fluvial Terrace (silty deposits with clay).

GROWING SEASON

2023 growing season has been characterized by a regular winter followed by a fresh and humid spring with frequent rainshowers in May and June, that were crucial to face the heat and lack of water of the following months. The hydric reserves, accumulated in the first part of the year, prevented the vines from going into water stress in summer and thus, allowed them to complete their growth circle. Finally, the perfect climate conditions in the fall, with a great exchange in temperatures between sunny days and cool nights, favored the grapes ripening and secured a high-quality harvest.

HARVEST

The grapes have been harvested from September 29 to October 12, 2023.

WINEMAKING NOTES

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

9 months in tonneaux of second and third passage.

TECHNICAL INFO

Alcohol: 14% vol.	Total acidity: 5,62 g/l
pH: 3,29	Net dry extract: 27,09 g/l
Total polyphenols (as Gallic acid): 1902 mg/l	

TASTING NOTES

Ruby red colour. Red fruits and cherries on the nose. In the mouth it enters soft, balanced and with sweet tannins. The finish is both pleasant and persistent.

AWARDS

90/100, WinesCritic 2025

