



Ricasoli

Brolio Bettino
Chianti Classico DOCG



REGION

Tuscany

VARIETY

Sangiovese

Altitude: 280-480 m a.s.l.

Exposure: South/South-West

Density: 6.600 plants/ha

Training: spurred cordon

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.

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

Winemaking: Traditional in small stainless steel tanks. Maceration

TASTING NOTES

Ruby red color. To the nose, scents of red ripe fruits and black cherries, but also spicy tones and balsamic notes. The taste is warm, elegant, savoury. Long lasting finish with a fruity aftertaste, which are the typical characteristics of the terroir of Brolio.