



BARONE RICASOLI

BROLIO CHIANTI CLASSICO DOCG

Brolio successfully matches the superior drinkability that defines Chianti Classico in its young version with a full, complex structure, which makes this wine excellent in its category.

PRODUCTION AREA
Gaiole in Chianti

The company's vines, which rise from 280 to 480 meters above sea level, produce the grapes for the Brolio harvest. The lands vary much from one another, while sharing a gravelly composition.

PRODUCTION
400.000 bottles



2000 GROWING SEASON

At Brolio it is hard to remember a year like 2000 which was marked by a completely atypical summer. Mild weather for all of July and part of August accelerated the ripening of the grapes until August 15th arrived with a sudden and drastic rise in temperature. Temperatures stayed high for 15 days and as a result the vines began to suffer dehydration. Sangiovese, thanks to its natural tendency toward later harvesting, was less affected by the problems of ripening and was therefore harvested from September 25th through October 9th.

GRAPE VARIETIES:
Sangiovese and a small percentage of other complementary grapes

FERMENTATION TEMPERATURE:
32° C
Duration of maceration: 16 days

AGEING:
12 months in French oak barrels and in barriques
Bottle ageing: 3 months

BOTTLING DATE:
February/April 2002