



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. Brolio



2003 GROWING SEASON

While the winter has gone through mild temperatures, in early April the vineyards turned suddenly white with temperatures falling down to minus 7°C ; consequently many buds on the youngest Sangiovese plants were frozen and died out. However, the 2003 summertime had been the hottest season we can recall. The exceptional heat wave, with temperatures ranging often above 35°C with no rain at all, (40 mm were recorded in five months period only), had caused important difficulties to the youngest plants and ripening problems during the delicate phase of the vine growing cycle. By chance, during the month of September, the vines were blessed by little rain and a drop in temperatures night-time, which had contributed to the perfect ripening of the red grapes. The harvest was started on September 15th and was concluded on October 3rd.

TASTING NOTES

Bright ruby red in colour with rich flavours of mature fruit. The taste is full solidly structured thanks to a good acidity and well balanced tannins. The long lasting sensation is absolutely voluptuous.

GRAPE VARIETIES:

Sangiovese and a small percentage of other complementary grapes

FERMENTATION TEMPERATURE:

31° C

Maceration period: 16 days

AGEING:

12 months in French oak barrels and barriques.

Bottle ageing 2 months

BOTTLING DATE:

As from February 2005