



## 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.



### 2005 GROWING SEASON

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April and the Sangiovese flowered at the end of May. Summer's moderate temperatures and rain accelerated the various growing phases. The Sangiovese started to colour on the vine towards the end of July, early compared to normal. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

### TASTING NOTES

On their arrival in the cellar, it was clear that the grapes had all the characteristics of an exceptional vintage: perfectly healthy, ripe bunches, with thick-skinned berries rich in all the essential elements – from colour to acid structure – required to produce a magnificent wine. Today, Brolio 2005 shows a deep, concentrated ruby red appearance, aromas of red berry forest fruits and cherry, and a powerful, balanced palate with backbone and full body that is every bit as impressive as its polyphenolic structure. This is a leisurely wine, strong and forthright.

#### GRAPE VARIETIES:

Sangiovese and a small percentage of other complementary grapes

#### FERMENTATION TEMPERATURE:

32° C

Maceration period: 16 days

#### AGEING:

9 months in large barrels and barriques

#### BOTTLING DATE:

from March 2007