



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.



2008 GROWING SEASON

After a basically mild winter, in early spring there was too little rain. June, on the contrary, was unusually rainy, with precipitation of 80 mm in the first fifteen days alone. After the first half of the month, the rain ended and the temperatures were summery, within the average for the season and without any particular peaks. The rains began again only halfway through August and then again halfway through September. As always, the last grapes to be harvested were the Sangiovese, which thanks to the considerable differences of temperatures between day and night during September developed exceptional aroma and extractions of colour.

The Sangiovese is without doubt a difficult varietal to interpret, but the results of the 2008 harvest are truly excellent. The weather during the harvest was fine and dry, and as the grapes arrived at the winery, they were perfectly healthy and mature.

TASTING NOTES

Typical, perfect expression of the Brolio terroir with its mineral nuance and intensity. Recalls mature fruits like black cherries and blackberries on the nose, with hints of chocolate. Full, round and structured on the palate, with toasty hints and sweet tannins. Lingering and very pleasant finish.

GRAPE VARIETIES:

Sangiovese and other complementary grapes

FERMENTATION TEMPERATURE:

24-29° C

Length of maceration: 16 days

AGEING:

9 months in large barrels and barriques

BOTTLING DATE:

April 2010