



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.



2010 GROWING SEASON

Traditional weather conditions with a cold and snowy winter, a rainy spring, a hot summer and variable weather in September and October leading up to the 2010 harvest. Bud break was in mid-April while the veraison, even though late compared to previous years, was homogeneous on all the bunches. The grapes ripened evenly, and the bunches presented high sugar and anthocyanin concentrations.

TASTING NOTES

Full and intense hints on the nose leading to red fruit, cherry, black cherry, strawberry, grapes, immersed in elegant vanilla notes. The freshness of the fruit and its elegant polyphenolic structure is surprising in the mouth. Well-balanced and powerful.

GRAPE VARIETIES:

Sangiovese 80%, Merlot 15%, Cabernet sauvignon 5%

FERMENTATION TEMPERATURE:

In stainless steel at controlled temperature of 24°-27°C with 12/16 days of skins contact.

AGEING:

9 months in barriques and tonneaux.

BOTTLING DATE:

As from March 29th 2012.