



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



2012 GROWING SEASON

Mild autumn with little rainfall. Heavy snowfall in February with cold temperatures for several days. The spring was mild with average temperatures between 15 and 18°C; a little rainfall concentrated in the month of April allowed normal budbreak and good flowering. The summer came early with high temperatures and a total absence of rain from mid June to the end of August. In early September abundant rainfall refresh the ground and the air allowing the vines to resume the ripening process and complete it in the best possible way.

The 2012 vintage turned out to be of good quality, with peaks of excellence in both the Merlot and the Sangiovese, and this shows just how suited this area is to quality viticulture in difficult vintages too.

TASTING NOTES

Intense ruby red. Fresh and floral bouquet with hints of quinine, violets and mimosa, followed by generous fruit sensations of blackberries, passion fruit, kola and sweet mint leaves. Plush mouth feel, ripe red fruit and spicy taste. Silky tannins and well balanced palate.

GRAPE VARIETIES:

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

VINIFICATION:

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 12/16 days of skins contact.

AGEING:

9 months in barriques and tonneaux.