



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

Chianti Classico

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



2014 GROWING SEASON

The weather leading up to the 2014 grape harvest was an unusual year, humid and not very hot. Winter was mild and Spring was drier than in the past. Temperatures were average and began to rise in the second half of June. Bud break was from the end of March to the beginning of April and proceeded regularly. Flowering was abundant and began in early June. The summer was much cooler than average, and rainy. This slowed the veraison of the grapes, which only began in mid-August. Fortunately, September was warm and featured significant day-to-night temperature ranges, favouring the accumulation of polyphenols in the grape skins.

Grape harvesting officially began on 10 September, about 12 days later than in previous years.

TASTING NOTES

Intense ruby red color. Long and fragrant bouquet offering scents of small red fruit, vanilla and spicy notes. The mouth exhibits great appeal and harmony with balanced tannins. The intense persistence exalts the fresh and mineral notes typical of this wine.

GRAPE VARIETIES:

Sangiovese min 80%, Merlot 15% approx, Cabernet sauvignon 5% approx.

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. A further 3-6 months of bottle ageing follows.