



BARONE RICASOLI

BROLIO BETTINO CHIANTI CLASSICO DOCG

This label is dedicated to Bettino Ricasoli who invented the formula for the production of Chianti in 1872.

He was born in Florence on March 9th 1809 and was the son of Baron Luigi and Elisabetta Peruzzi. He played a central role in the history of the Italian Risorgimento. But he was much more than this: he was twice Prime Minister of the united Italy (in 1861 and 1866), founder of the newspaper "La Nazione", experimenter in agriculture and "father" of the first production regulations for Chianti Classico.

When we produced this wine, we tried to follow his will and we worked on those elements that remind us of the style of his time.

We mainly used Sangiovese; we did not filter it; and we matured it in big casks. The result was this wine that stands out for its great elegance and character.



2013 GROWING SEASON

The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures. Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness.

TASTING NOTES

Intense ruby red colour, fresh notes of ripe red fruit with clear hints of spicy herbs. Full bodied, vigorous taste with mature and minerals warm notes. Enjoyable and tasty.

GRAPE VARIETIES:

90% Sangiovese, 10% Abrusco (colorino).

VINIFICATION:

Traditional in small stainless steel tanks. Maceration on the skins for 12-16 days at controlled temperature of 24°C-27°C (75.2°-80.6°F).

AGEING:

18 months in big casks followed by settling and at least three months in the bottle.