



BARONE RICASOLI

BROLIO RISERVA CHIANTI CLASSICO DOCG RISERVA

This wine was produced from a selection of grapes from the estate vineyards located between 400 and 300 meters above sea level. The lands vary much one from another but include the typical soil of the Chianti Classico area, from sandstone to marl, from marine deposits to calcarenites (also known as alberese).

PRODUCTION AREA
Chianti Classico



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 colour. Clear notes of strawberries, raspberries, spice and vanilla stand out on the nose. The wine is soft and enfolding on the palate; the right balance between acidity and tannins leaves a pleasant and persistent aftertaste in the mouth.

GRAPE VARIETIES:

Min 80% sangiovese, 15% approx merlot, 5% approx cabernet sauvignon.

FERMENTATION TEMPERATURE:

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

AGEING:

16 months in barrique and tonneaux. A further 3 to 6 months of bottle ageing follows.