



BARONE RICASOLI

BROLIO RISERVA CHIANTI CLASSICO DOCG RISERVA

This wine was born from a selection of the grapes intended for the production of Brolio Chianti Classico. A traditional Reserve of distinctive Chianti character.

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

Intense ruby red in colour. Toasty hints of vanilla and chocolate, flavours of violet and cherries on the nose. Velvety texture on the palate with notes of warm spices and red fruit. Great minerality, long lasting ending.

GRAPE VARIETIES:

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

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 months of bottle ageing follows.