



BARONE RICASOLI

CASTELLO DI BROLIO CHIANTI CLASSICO DOCG

The Castello di Brolio expresses the refined elegance that only the specific terroir of Brolio could produce. It is the "great wine" achieved by selecting the best grapes of Brolio, matured in barriques and with a long fining in the bottle that enhances its noble elegance. Castello di Brolio's production is closely connected to the evolution of the year's harvest. Therefore, it is only possible when the quality fully expresses itself, creating complex wines, with great style and texture.



1999

GROWING SEASON

1999 was an exceptional year for Chianti Classico. Abundant rains in the spring, (which also replenished the earth with reserves of water), were followed by a long, hot summer broken up at times by occasional rain. The full ripening of the grapes was guaranteed by a breezy September with good variations in temperature. The harvest of the red grapes was begun on September 8th with Merlot, September 25th for Cabernet Sauvignon, and September 27th for Sangiovese.

TASTING NOTES

Castello di Brolio displays a complex structure combined with the elegance of vintage 1997 and the character of vintage 1998. The bouquet shows spicy hints and ripe bilberries, velvety and well balanced tannins with an enduring aftertaste.

GRAPE VARIETIES:

Sangiovese 96% blended with Cabernet Sauvignon and Merlot 4%

FERMENTATION TEMPERATURE:

31° C

Post-fermentation maceration: 19 days

AGEING:

18 months in barriques (65% new oak)

Ageing: 8 months

BOTTLING DATE:

June 2001