



## 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.

PRODUCTION AREA Gaiole in Chianti

The grapes come from vineyards set 350 - 400 meters above sea level, with south-southwest exposure, planted in medium density land with a predominance of calcareous rocks and pebbles.



### 2000 GROWING SEASON

Following a relatively mild and rainy spring came an unusually cool summer lasting until mid-August. Starting with the 15th of August, however, there was a hot spell that lasted 15 days. In the grapes already nearly fully mature, there was a considerable reduction in juice resulting in a more highly concentrated level of sugars.

The harvest was begun early with Merlot on August 29th while Cabernet Sauvignon was picked on September 21st and Sangiovese on September 25th. The harvest was concluded on October 9th.

### TASTING NOTES

This vintage shows a complex but full-bodied Sangiovese with an elegant, long and intense bouquet and a velvety and round taste.

#### GRAPE VARIETIES:

Sangiovese 90% blended with Cabernet Sauvignon and Merlot 10%

#### FERMENTATION TEMPERATURE:

31° C

Post-fermentation maceration: 19 days

#### AGEING:

18 months in barriques (65% new oak)

Ageing: 8 months

#### BOTTLING DATE:

June 2002