



BARONE RICASOLI

CASTELLO DI BROLIO CHIANTI CLASSICO DOCG

In this wine you will find the essence of our firm, its long history, striving for perfection, and the very special nature of our territory and of each vineyard ".

Castello di Brolio is the grand Vin produced at Barone Ricasoli, recently selected by Wine Spectator as one of the five best wines in the world. Only grapes that have given their utmost are selected at Brolio - the production of each vintage may thus vary in quantity, but quality is always outstanding.

PRODUCTION AREA Gaiole in Chianti

Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon and Merlot grapes from the estate's vineyards, spread over 250 hectares of land. The vineyards are at 250 to 450 m above sea level, facing south/south-west. The perfect exposure and excellent elevation of the land as well as the very stony soil are responsible for the typicality of this wine.



2007 GROWING SEASON

A lack of winter cold, the right amount of rain and a sudden change in temperature led in some areas to budding as early as the first week in April. The spring months were marked by rain and high temperatures which fostered perfect fruit set. The summer months were hot with relatively cool nights and little but well dispersed rain that allowed the grapes to ripen very evenly - earlier with respect to previous seasons.

TASTING NOTES

Enveloping aromas, typical of Mediterranean plants. Ripe red fruits and refined toasted and mineral notes. In the mouth - a myriad of flavours, rich and extremely elegant. The spicy notes and the toasting level of the wood used for ageing are in perfect harmony. This is the apex of the expression of the Brolio terroir. It is full of promise and will develop into complex aromas as it ages.

GRAPE VARIETIES:

80% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon

FERMENTATION TEMPERATURE:

7-9 days on the skins

AGEING:

The wine is matured in new barrels and casks for 18 months

BOTTLING DATE:

July 1,2,3 2009