



BARONE RICASOLI

CASTELLO DI BROLIO VIN SANTO VINSANTO DEL CHIANTI CLASSICO DOC

The Castello di Brolio Vin Santo, true to tradition, expresses one of the "historic" grapes of the area, Malvasia del Chianti. Its production method also stays true to tradition.

NOTES ON THE PRODUCTION PROCESS

The grapes destined for Vin Santo are gathered late in the harvest, at the point at which the sugar content is high enough to sustain the long ageing process that this wine undergoes. The bunches are hung and left to dry partially for several months. The must obtained from light crushing ferments slowly and is then placed in 225-litre half-barriques of oak.



2006 GROWING SEASON

Winter lingered on until March. April and May enjoyed good rainfall, while summer showed reasonable temperatures and limited rainfall. However, towards 20 August the weather changed dramatically, with hot, sunny days characterising the last 10 days of the month, September and the first two weeks of October and temperatures varied from between 10 and 15 degrees between the hot days and cool nights.

We believe that the 2006 harvest is the best to come out of the last 15 years. It has produced superb aromatic complexity, good levels of alcohol and impressive polyphenolic structure.

TASTING NOTES

Amber yellow colour with gold reflections. The nose offers intense aromas of orange and apricot jam with hints of honey, chestnut purée, almonds. The palate is reminiscent of toasted almonds, amaretto, nuts and dried figs. Generous white wine with a persistent finish.

GRAPE VARIETIES:

Malvasia and Sangiovese

AGEING:

4-5 years in oak casks (caratelli).