



## 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.



### 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

Brilliant Amber yellow color. To the nose, hints of toasted hazelnuts and almonds blended with custard and figs. The taste is warm, soft and velvety. A pretty long and persistent aftertaste, enhance the olfactory sensations on the finish.

#### GRAPE VARIETIES:

Malvasia

#### AGEING:

4-5 years in oak casks (caratelli).

#### BOTTLING DATE:

August 31st, 2017