



BARONE RICASOLI

CHIANTI CHIANTI DOCG

Elegant, well-balanced, pleasant with a rich bouquet: an amazing wine with a captivating taste for everyday drinking that pairs well with many different dishes.



2009 GROWING SEASON

After a mild winter, spring set off with quite rigid temperatures but they gradually rose as the season wore on with peaks over 30°C at the end of May, also rainfall was stable around 200mm.

The summer was characterized by very hot days especially during the early hours in the afternoon during the months of July and August with temperatures often over 35°C. The rainfall, never heavy and without hail, was concentrated during the months of June and July. Towards the end of summer, from the 15th to the 20th September, a continuous rainfall refreshed the soil that was very dry due to a long period without rain. Autumn was initially mild and dry, with a brisk fall in temperature, even down to 10°C; during the same period the rainfall intensified.

The heavy spring and winter rains created a good water reserve allowing the plants to regularly carry out all of their growth phases. Despite the strong heat which had characterized the months of July and August, the mid-September rains and the lower temperatures, permitted the phenol ripening to be end.

TASTING NOTES

Ruby red color with purple-violet reflections. On the nose, the sensation is intense and elegant. Rich with aromatic fragrances and floral notes, of which the most notable is violet. Mature red fruit aromas, in particular strawberry, with spicy notes of pepper and cinnamon.

In mouth it is immediately pleasant and well-balanced with floral and fruity notes. The stylish finish is very persistent and leaves a fresh and clean sensation in the mouth.

GRAPE VARIETIES:

Sangiovese and complementary grapes

FERMENTATION TEMPERATURE:

8-10 days at 24-28°C.

AGEING:

80% in stainless steel and 20% in barriques and big casks.