



RICASOLI

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CASTELLO DI BROLIO VIN SANTO 2010

Malvasia 90%, Trebbiano 5%, Sangiovese 5%

Vin Santo del Chianti Classico Doc

VINEYARD

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 method of production

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.

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.

