



BARONE RICASOLI

BROLIO CHIANTI CLASSICO DOCG

Brolio successfully matches the superior drinkability that defines Chianti Classico in its young version with a full, complex structure, which makes this wine excellent in its category.

PRODUCTION AREA
Gaiole in Chianti

The company's vines, which rise from 280 to 480 meters above sea level, produce the grapes for the Brolio harvest. The lands vary much from one another, while sharing a gravelly composition.

Total production
500.000 bottles



1999 GROWING SEASON

It has been a quite perfect season with a mild Spring with intermittent rain; the temperatures of the Summer were in the average of the season while in August we had two very hot weeks but the temperatures fell down in September. The grapes picked were healthy, with thick skins, high sugar level and good acidity. Sangiovese was harvested from September 27th to October 11th.

GRAPE VARIETY:
Sangiovese

FERMENTATION TEMPERATURE:
32° C
Maceration: 16 days

AGEING:
12 months in french oak barrels and in
barriques
Ageing: 4 months

BOTTLING DATE:
April 2001