



## 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.

PRODUCTION  
430.000 bottles



### 2001 GROWING SEASON

Mild and rainy winter, sunny and hot spring, summertime in the average of the period, with an unusual heat wave during the month of August: this climate has contributed to the perfect ripening of the grapes and the right balance of its components. The weather during the month of September has been quite perfect and the picking of Sangiovese grapes initiated on 23rd. The harvest ended on October 12th.

### TASTING NOTES

"Lots of smoky, ripe black fruit, with hints and oak. Mediumbodied, with medium tannins and nice fruit and a clean finish. Best after 2004. W.Spectator

#### BLEND:

Sangiovese and a small percentage of other complementary grapes

#### FERMENTATION TEMPERATURE:

32° C

Maceration period: 16 days

#### AGEING:

12 months in french oak barrels and in barriques

Bottle ageing: 3 months

#### BOTTLING DATE:

As from January 2003