



# 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  
400.000 bottles



## 2002 GROWING SEASON

The season had been quiet regular until the end of the month of May, when constant rains and below average temperatures which never reached the normal seasonal highs. This uncommon situation caused a slowing of the ripening of the grapes by about 10 days. The grapes, however, at the time of the harvest were healthy thanks mainly to constant care in the vineyards. Harvest period: from September 26th to October 15th

GRAPE VARIETIES:

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 barriques

Bottle ageing: 3 months

BOTTLING DATE:

As from January 2004