



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.



2004 GROWING SEASON

After a long and snowy winter, the vegetation moves into a rainy spring season thus granting enough water reserves to the soil. The summer has gone through temperatures not so hot as last year, even though during the month of August only two days recorded 35°C and rains less abundant than two years ago. This seasonal trend has delayed a little bit the maturation of the grapes. The harvest has started later on this time, thus commencing towards mid September. The Sangiovese grapes were picked from the 4th to 26th of October.

TASTING NOTES

The right ripening of the grapes, the healthy and thick skins, the correct polyphenolic compounds have granted wines with beautiful colour shapes, a good alcohol content and a well balanced acidity. Brolio 2004 shows an extremely elegant and savoury flavour, with an intense lingering aftertaste.

GRAPE VARIETIES:

Sangiovese and a small percentage of other complementary grapes

FERMENTATION TEMPERATURE:

32° C

Maceration period: 16 days

AGEING:

12 months in barriques

Bottle ageing: 2 months

BOTTLING DATE:

From March 2006