



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.



2006 GROWING SEASON

Winter lingered on until March. April and May enjoyed good rainfall, while summer showed reasonable temperatures and limited rainfall. However, towards 20 August the weather changed dramatically, with hot, sunny days characterising the last 10 days of the month, September and the first two weeks of October and temperatures varied from between 10 and 15 degrees between the hot days and cool nights. We believe that the 2006 harvest is the best to come out of the last 15 years. It has produced superb aromatic complexity, good levels of alcohol and impressive polyphenolic structure.

TASTING NOTES

Typical, perfect expression of the Brolio terroir with its mineral nuance and intensity. Recalls mature fruits like black cherries and blackberries on the nose, with hints of chocolate. Full, round and structured on the palate, with toasty hints and sweet tannins. Lingering and very pleasant finish.

GRAPE VARIETIES:
Sangiovese and other complementary grapes

FERMENTATION TEMPERATURE:
32° C
Length of maceration: 16 days

AGEING:
9 months in large barrels and barriques

BOTTLING DATE:
From March 2007