



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.



2009 GROWING SEASON

After a mild winter, spring set off with quite rigid temperatures but they gradually rose as the season wore on with peaks over 30°C at the end of May. The heavy spring and winter rains created a good water reserve allowing the plants to regularly carry out all of their growth phases. Despite the strong heat which had characterized the months of July and August, the mid-September rains and the lower temperatures, permitted the phenol ripening to be end. The grapes, harvested on September 23rd, arrived at the winery, healthy, perfectly ripe and with a good concentration of sugar content. Based on the preliminary tests, there are all the signs for a great vintage committed to elegance.

TASTING NOTES

Intense ruby-red colour. It shows a velvety palette of blackcurrant, black mulberry, tobacco and pepper aromas. A rich and potent taste in the mouth with smooth tannins, warm texture. Long mineral finish with pleasant fruit and mineral touches.

GRAPE VARIETIES:

Sangiovese 80%, Merlot 15%, Cabernet sauvignon 5%

FERMENTATION TEMPERATURE:

24°-27°C

Length of maceration: 12-16 days

AGEING:

9 months in barriques and tonneaux

BOTTLING DATE:

March 2011