



## 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



### 2011 GROWING SEASON

Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

### TASTING NOTES

Intense ruby red colour with fine nose of blackberries and blackcurrant notes, balsamic and spicy hints. The wine display excellent acid structure, well balanced, elegant tannins. The impact in the mouth is velvety and persistent.

#### GRAPE VARIETIES:

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

#### FERMENTATION TEMPERATURE:

In stainless steel at controlled temperature of 24°-27°C with 12/16 days of skins contact.

#### AGEING:

9 months in barriques and tonneaux.