



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



2013 GROWING SEASON

The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures. Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness.

The harvest started with Merlot from September 4th to September 24th. The Sangiovese was harvested from September 27th to October 10th. The Cabernet Sauvignon was the last to be picked. To sum up, a quality harvest with healthy, perfectly ripe grapes. The 2013 Merlot is fresh and pours a ruby red color with violet reflections. Sangiovese offers deep color and a remarkable structure, Cabernet an impenetrable color with a surprising aromatic framework.

TASTING NOTES

Deep ruby red. Of great personality and lively. Already strong and dense on the nose. Notes of cherry, liquorice, violet, and ripe blackberry. Very good structure on the palate, well-balanced and complex. Strong notes of ripe red fruit and spice come back on the finish.

GRAPE VARIETIES:

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

VINIFICATION:

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 12/16 days of skins contact.

AGEING:

about 9 months in barriques, tonneaux and barrels.