



BARONE RICASOLI

BROLIO BETTINO CHIANTI CLASSICO DOCG

This label is dedicated to Bettino Ricasoli who invented the formula for the production of Chianti in 1872.

He was born in Florence on March 9th 1809 and was the son of Baron Luigi and Elisabetta Peruzzi. He played a central role in the history of the Italian Risorgimento. But he was much more than this: he was twice Prime Minister of the united Italy (in 1861 and 1866), founder of the newspaper "La Nazione", experimenter in agriculture and "father" of the first production regulations for Chianti Classico.

When we produced this wine, we tried to follow his will and we worked on those elements that remind us of the style of his time.

We mainly used Sangiovese; we did not filter it; and we matured it in big casks. The result was this wine that stands out for its great elegance and character.



2015 GROWING SEASON

The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favoring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm.

Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34-35 °C (93.2-95 °F). July was also particularly warm, above all in the first decade, with peaks of even 40 °C (104 °F). Rainfall was scarce (about 100 mm), but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day-to-night temperature ranges, favoring the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Ruby red color; intense hints of cherry jam as well as balsamic and spicy notes. Taste in the mouth is elegant, long and sapid, with velvety tannins.

Pleasant finish with a lovely acidity, which reflects the characteristics of the territory.

GRAPE VARIETIES:

90% Sangiovese, 10% Abrusco (colorino).

VINIFICATION:

Traditional in small stainless steel tanks. Maceration on the skins for 12-16 days at controlled temperature of 24°C-27°C (75.2°-80.6°F).

AGEING:

18 months in big casks followed by settling and at least three months in the bottle.