



BARONE RICASOLI

BROLIO RISERVA CHIANTI CLASSICO DOCG RISERVA

This wine was born from a selection of the grapes intended for the production of Brolio Chianti Classico. A traditional Reserve of distinctive Chianti character.

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.

Sangiovese of average acidity and good colour extractability. The final results will be a superb quality wine.

TASTING NOTES

Deep ruby red colour. Fruity and spicy aromas with a delicate touch of boisé. The taste is warm and enveloping, ripe fruit, blackberry, black currant fruit, herbal sensations, tobacco on the palate. Excellent concentration and very well balanced bouquet. Long and persistent finish.

GRAPE VARIETIES:

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

FERMENTATION TEMPERATURE:

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

AGEING:

16 months in barrique and tonneaux. A further 3 months of bottle ageing follows.