



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.



2012 GROWING SEASON

Mild autumn with little rainfall. Heavy snowfall in February with cold temperatures for several days. The spring was mild with average temperatures between 15 and 18°C; a little rainfall concentrated in the month of April allowed normal budbreak and good flowering. The summer came early with high temperatures and a total absence of rain from mid June to the end of August. In early September abundant rainfall refresh the ground and the air allowing the vines to resume the ripening process and complete it in the best possible way.

The 2012 vintage turned out to be of good quality, with peaks of excellence in both the Merlot and the Sangiovese, and this shows just how suited this area is to quality viticulture in difficult vintages too.

TASTING NOTES

Deep ruby red. Full and juicy. Characterized by an intense minerality, spices and very nice notes of red fruit. Its good acidity gives it a fragrant freshness that perfectly matches the toasted notes of precious wood.

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.