



BARONE RICASOLI

BROLIO RISERVA CHIANTI CLASSICO DOCG RISERVA

This wine was produced from a selection of grapes from the estate vineyards located between 400 and 300 meters above sea level. The lands vary much one from another but include the typical soil of the Chianti Classico area, from sandstone to marl, from marine deposits to calcarenites (also known as alberese).

PRODUCTION AREA Chianti Classico



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

Intense ruby red colour. The nose is delicate and elegant with spicy notes of wild berries, cherry and hints of vanilla. Palate: sweet and harmonious tannins in perfect balance with the acidity. Long aftertaste with pleasant liquorice finish.

GRAPE VARIETIES:

Min 80% sangiovese, 15% approx merlot, 5% approx cabernet sauvignon.

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 to 6 months of bottle ageing follows.