



BARONE RICASOLI

CASTELLO DI BROLIO CHIANTI CLASSICO DOCG

Il Castello di Brolio expresses the refined elegance that only the specific terroir of Brolio could produce. It is the "great wine" achieved by selecting the best grapes of Brolio, matured in barriques and with a long fining in the bottle that enhances its noble elegance. Castello di Brolio's production is closely connected to the evolution of the year's harvest. Therefore, it is only possible when the quality fully expresses itself, creating complex wines, with great style and texture.

PRODUCTION AREA
Gaiole in Chianti

The grapes come from vineyards set 350-400 meters above sea level, with south-southwest exposure, planted in medium density land with a predominance of calcareous rocks and pebbles

PRODUCTION
204.000 bottles



1997 GROWING SEASON

The flagship wine of the Castle only uses the Sangiovese grapes coming from the older Brolio vineyards, which give a low quantity per hectares (app. 39 quintals/ha), with a rare quality grapes as a result. Great contribution to this excellence comes from an exceptional vintage, started for the red grapes on September 21st, ending on October 10th. The red wines has a distinctive color intensity, a rich fruit and a deep structure.

TASTING NOTES

"Castello di Brolio 1997 is a dream, a great red, aromatically complex with notes of berry fruit and leather over light smoky hints" (Italian Wines, Gambero Rosso, 2001)

GRAPE VARIETY:
Sangiovese

FERMENTATION TEMPERATURE:
31° C

Post-fermentation maceration: 19 days

AGEING:
18 months in barriques (65% new oak)
Ageing: 8 months

BOTTLING DATE:
June 1999