



BARONE RICASOLI

CASTELLO DI BROLIO CHIANTI CLASSICO DOCG

The 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.



2001 GROWING SEASON

A mild and rainy winter, a spring with temperature ranging above the average of the season; along the summer, especially during the month of August, the temperatures arise becoming relatively high and dry: these favourable climatic conditions have contributed to the vegetative growth of the plants in Brolio, bringing the grapes to mature in perfect conditions and to reach the optimum balance of its components. Then the month of September has granted an ideal harvest which could start on September 12th with Merlot and on September 23rd with Sangiovese and Cabernet Sauvignon. The remaining grapes were picked on October 12th.

TASTING NOTES

The healthiest and fully matured grapes are selected for this Castello di Brolio 2001 which shows a rich, powerful style with strong flavour of blackberries and mineral touch.

GRAPE VARIETIES:

Sangiovese 85% blended with Cabernet Sauvignon e Merlot 15%

FERMENTATION TEMPERATURE:

31° C

Post-fermentation maceration: 19 days

AGEING:

18 months in barriques (65% new oak)

Ageing: 8 months

BOTTLING DATE:

June 2003