



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.



2003 GROWING SEASON

Last year the summer did not come to favour our vineyards so that the company decided not to produce Castello di Brolio 2002. However, we will recall the long and hot 2003 summertime: the vines have survived to the hottest temperatures thanks to the green harvest thus permitting the remaining bunches to capture the right water resources. The fully ripening of the grapes occurred along a mildest month of September. The harvest of the Sangiovese grapes, started by mid September was concluded on October 3rd while the Cabernet Sauvignon was collected from the end of September to early October.

TASTING NOTES

The healthiest and fully matured grapes are selected for this Castello di Brolio 2003 which shows a rich, powerful style with strong flavour of blackberries and mineral touch.

GRAPE VARIETIES:

Sangiovese blended with Cabernet Sauvignon

FERMENTATION TEMPERATURE:

31°C with 19 days of skins contact

AGEING:

18 months barrique aged, 65% new oak.

BOTTLING DATE:

June 2005