



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.



2004 GROWING SEASON

Winter arrived at the end of December but lasted longer than usual. As expected, January was the coldest month of the year but the barometer continued to fall below zero until early March, sending temperature readings plummeting and covering Brolio in a thick blanket of snow. By contrast, temperatures rose steadily in April and May. This mild climate combined with moderate rain delayed the various growth phases, starting with the colouring of the fruit on the vine that started late, in mid-August.

TASTING NOTES

Obtained from 100% healthy, mature grapes and with excellent analytical values, Castello di Brolio 2004 is a flavoursome, powerful wine with a strong ripe blackberry character and a mineral nuance. It possesses elegant body, sweet tannins and a lingering finish.

GRAPE VARIETIES:

Sangiovese with a small amount of Cabernet Sauvignon

FERMENTATION TEMPERATURE:

28-31° C

Post-fermentation maceration: 19 days

AGEING:

18 months in two-thirds new barriques

BOTTLING DATE:

July 2006