



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. Castello di Brolio



2005 GROWING SEASON

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April and the Sangiovese flowered at the end of May. Summer's moderate temperatures and rain accelerated the various growing phases. The Sangiovese started to colour on the vine towards the end of July, early compared to normal. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

TASTING NOTES

A wine of great character and personality. It displays complex, embracing texture and marked elegance that is enhanced by perfect balance. The colour is deep, bright ruby red. Entry on the palate suggests notes of black cherry; smooth, noble tannins and clear mineral wed with delicate hints of toastiness and almost coffee aromas. The finish is very, very long.

GRAPE VARIETIES:

Sangiovese with a small amount of Cabernet Sauvignon

FERMENTATION TEMPERATURE:

28-31° C

Post-fermentation maceration: 19 days

AGEING:

18 months in 50% new barriques

BOTTLING DATE:

June 2007