



## 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.



### 2006 GROWING SEASON

Very rigid winter days with temperatures often below zero (minimum registered: -11°C 5th January), until March. April and May were quite rainy with average temperatures around 11-12° degrees. The growing phase of the grape-vine started again with the opening of the buds taking place at the end of April, the flowering took place regularly in the month of May. The summer months were mild (20°C-24°C) with scarce rainfall. Then, around the 20th August, there was a net turnabout: warm, sunny days marked the last decade of the month, all September and the first fortnight in October. A set of much longed-for factors making it possible for the grapes to reach a perfect maturation. The harvest started in the beginning of September with Merlot followed by Sangiovese as from 20th September.

### TASTING NOTES

With this harvest, it was finally possible for the Sangiovese to express its maximum potential. Of an intense ruby colour with garnet tinges, it has a good aromatic complex bouquet. Chocolate/coffee and spices palate, it possesses an elegant tannin content and a lingering finish.

#### GRAPE VARIETIES:

80% Sangiovese, 10% Cabernet Sauvignon, 10% Merlot

#### FERMENTATION TEMPERATURE:

28-31° Post-fermentation maceration: 19 days

#### AGEING:

18 months in two-thirds new barriques

#### BOTTLING DATE:

July 2008