



BARONE RICASOLI

CASTELLO DI BROLIO CHIANTI CLASSICO DOCG GRAN SELEZIONE

In this wine you will find the essence of our firm, its long history, striving for perfection, and the very special nature of our territory and of each vineyard " .

Castello di Brolio is the grand Vin produced at Barone Ricasoli, recently selected by Wine Spectator as one of the five best wines in the world.

PRODUCTION AREA
Gaiole in Chianti

Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon and Merlot grapes from the estate's vineyards, spread over 230 hectares of land. Only grapes that have given their utmost are selected at Brolio - the production of each vintage may thus vary in quantity, but quality is always outstanding. The vineyards are at 250 to 450 m above sea level, facing south/south-west. The perfect exposure and excellent elevation of the land as well as the very stony soil are responsible for the typicality of this wine



2011 GROWING SEASON

Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

Sangiovese of average acidity and good colour extractability. The final results will be a superb quality wine.

TASTING NOTES

Lively and intense ruby red. Flavors of ripe red fruit like cherry, sour cherry, blueberry, blackberry and floral notes like violet. Vanilla, spices and a pleasant balsamic note. Wine of great personality and character, elegant and rich taste. The wine made from the best Brolio grapes cannot but be delicious.

GRAPE VARIETIES:

80% Sangiovese, 10% Cabernet sauvignon, 5% Merlot, 5% petit Verdot.

FERMENTATION TEMPERATURE:

Fermentation lasted 12-18 days on the skins at 24°-27°C.

AGEING:

The wine is matured in barriques and tonneaux for 18 months.