



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



2012 GROWING SEASON

Mild autumn with little rainfall. Heavy snowfall in February with cold temperatures for several days. The spring was mild with average temperatures between 15 and 18°C; a little rainfall concentrated in the month of April allowed normal budbreak and good flowering. The summer came early with high temperatures and a total absence of rain from mid June to the end of August. In early September abundant rainfall refresh the ground and the air allowing the vines to resume the ripening process and complete it in the best possible way.

The 2012 vintage turned out to be of good quality, with peaks of excellence and this shows just how suited this area is to quality viticulture in difficult vintages too.

TASTING NOTES

Incredibly elegant, large and mouthfilling. Notes of vanilla mix with intense fruity, spicy and mineral aromas. A great Chianti Classico Gran Selezione true to its terroir.

GRAPE VARIETIES:

80% Sangiovese, 10% Cabernet sauvignon, 10% Merlot

FERMENTATION TEMPERATURE:

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

AGEING:

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