



BARONE RICASOLI

CASTELLO DI BROLIO VIN SANTO VINSANTO DEL CHIANTI CLASSICO DOC

VINEYARD LOCATION
Gaiole in Chianti

NOTES ON THE METHOD OF PRODUCTION

With respect to tradition and to ensure a high concentration of sugar, the grapes destined for Vin Santo are the last to be harvested. After harvesting, the grapes are hung to dry for approximately four months at which time they undergo a gentle pressing.

HARVEST

The second half of October

PRODUCTION

15,000 bottles (of 0.375 liters) Castello di Brolio Vin Santo



1996

GROWING SEASON

Despite an unusual summer with frequent rainfall, the end of August through October was marked by a long stretch of pleasant days with warm temperatures that brought on optimal ripening of the grapes.

TASTING NOTES

Intensely golden yellow to amber colour, Vinsanto displays the classic unmistakable aromas and flavours of cream and almonds with a sweet, rich, tangy taste of dried raisin.

GRAPE VARIETIES:

90% Malvasia di Toscana, 10% Canaiolo and Sangiovese

AGEING:

The must obtained from the pressing is left to ferment slowly in caratelli, small oak barrels of 225 liters, for at least five years.

BOTTLING DATE:

October