



BARONE RICASOLI

CASTELLO DI BROLIO VIN SANTO VINSANTO DEL CHIANTI CLASSICO DOC

The Castello di Brolio Vin Santo, true to tradition, expresses one of the "historic" grapes of the area, Malvasia del Chianti. Its production method also stays true to tradition.

NOTES ON THE PRODUCTION PROCESS

The grapes destined for Vin Santo are gathered late in the harvest, at the point at which the sugar content is high enough to sustain the long ageing process that this wine undergoes. The bunches are hung and left to dry partially for several months. The must obtained from light crushing ferments slowly and is then placed in 225-litre half-barriques of oak.

HARVEST

Beginning of October

PRODUCTION

10,000 bottles (of 0.375 Liters)



1998

GROWING SEASON

1998 was an overall normal vintage with regard to the traditional characteristics of the season. It was marked by a rainy spring and a very long, hot summer which slowed down the growth of the vines. September brought more stable weather. It is surely a good harvest even with some exceptional peaks.

GRAPE VARIETIES:

Malvasia di Toscana 90%, Canaiolo and Sangiovese 10%

BOTTLING DATE:

October 2003