



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

End of September

PRODUCTION

6,500 bottles (of 0.375 Liters) Castello di Brolio Vin Santo



1999

GROWING SEASON

Abundant rains in the spring, (which also replenished the earth with reserves of water), were followed by a long, hot summer broken up at times by occasional rain.

The full ripening of the grapes was guaranteed by a breezy September with good variations in temperature.

The harvest of Malvasia started on October 6th and was concluded on 11th.

GRAPE VARIETIES:

Malvasia di Toscana 90% blended with Canaiolo and Sangiovese 10%

BOTTLING DATE:

April 2004