



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.

PRODUCTION

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



2001 GROWING SEASON

The perfect ripening of the grapes has gone through a normal seasoning trend typical from the continental climate experienced in the Chianti region with rainy Spring and hot summer.

The Malvasia grapes were harvested one week in advance, beginning in early October and ending twelve days later.

TASTING NOTES

Intense golden-yellow, delicate hints of fruits, elegant nose and velvety savours with a long lasting taste.

BLEND:

Almost 100% Malvasia di Toscana

BOTTLING DATE:

March 2006