



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

2,000 bottles (of 0.375 Liters) Castello di Brolio Vin Santo



2002 GROWING SEASON

Starting in December 2001, the winter was atypical with little rainfall and temperatures above normal levels after the initial cold. The seasons then progressed more typically, except for a scorching week in June that seemed like the beginning of a torrid summer, but the rest of the growing year saw consistent rainfall and below-average temperatures.

This highly unusual situation delayed the ripening of the fruit, although at harvesting time the grapes were in good, healthy condition. Overall, it was a fine harvest that produced wines of good colour and body in addition to some very interesting selections.

TASTING NOTES

Intense golden-yellow colour, delicately fruity nose, flavoursome, complex, velvety palate with a very leisurely aftertaste. A Vin Santo of indisputable elegance.

BLEND:

Malvasia blended with a small amount of Sangiovese

FERMENTATION TEMPERATURE:

5 years in half-barriques

BOTTLING DATE:

march 2006