



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

9,500 bottles (of 0.375 Liters) Castello di Brolio Vin Santo



2003 GROWING SEASON

An autumn and winter of average temperatures and good rainfall produced a precious water supply in one of the driest years on record.

Unpredictably, April was very mild until the 7th, when first snow then frost caused the thermometer to fall to -7. In May, temperatures rose considerably to above-average levels that continued until and throughout August.

The result in the vineyard was perfectly healthy grapes with high sugar content, acidity around 6.5 g/l, thick skins and a wealth of polyphenols.

The medium-high to excellent quality compensated in part for the disappointingly low yields.

TASTING NOTES

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

GRAPE VARIETY:

Malvasia

BOTTLING DATE:

April 2007