



## 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



### 2004 GROWING SEASON

After a long winter – which also saw heavy snowfall – April brought about the vegetative awakening, accompanied by a good rainfall throughout the whole of May which created abundant water resources. A “normal” summer followed, without temperatures being too high as in 2003 or with repeated rainfalls as in 2002. The harvest, concluded on 26th October, resulted in perfectly ripened grapes and a total absence of viral diseases in the bunches that were healthy and beautiful. This magnificent start made it possible to obtain a perfect balance between alcoholic strength and total acidity, as well as beautiful and even colours.

#### TASTING NOTES

Amber in colour, with a honey, liquorice and tobacco nose. Complex palate with notes of coffee, honey and sultanas. A classic expression of meditation wine.

#### GRAPE VARIETIES:

Malvasia

#### FERMENTATION TEMPERATURE:

The must obtained from light crushing ferments slowly and is then placed in 225-litre half-barriques of oak.

#### BOTTLING DATE:

February 2009