



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.



2005

GROWING SEASON

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April. Differently from the weather forecasts, the summer was not particularly hot with several rain showers, cooling the soil and accelerating the various growing phases. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

TASTING NOTES

Amber - yellow in colour, intense and complex etheric fragrance with hints of honey, almonds and liquorice. Velvety to the palate with pleasant overtones of apricots and dried figs; its length makes this a sipping wine.

GRAPE VARIETIES:

Malvasia and Sangiovese

AGEING:

4-5 years in oak casks (caratelli).

BOTTLING DATE:

August 29, 2011