



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.



2009

GROWING SEASON

After a mild winter, spring set off with quite rigid temperatures but they gradually rose as the season wore on with peaks over 30°C at the end of May. The heavy spring and winter rains created a good water reserve allowing the plants to regularly carry out all of their growth phases. Despite the strong heat which had characterized the months of July and August, the mid-September rains and the lower temperatures, permitted the phenol ripening to be end. The Malvasia for the Vinsanto production was gathered in cases at the end of September and left to hang for the partial drying.

TASTING NOTES

Amber color. To the nose, hints of almonds and toasted hazelnuts. Sweet mouth with balanced acidity. Long, complex and velvety aftertaste. A true expression of our territory and tradition.

GRAPE VARIETIES:

Malvasia

AGEING:

4-5 years in oak casks (caratelli).

BOTTLING DATE:

August 3, 2016