



# BARONE RICASOLI

## CHIANTI CHIANTI DOCG

Elegant, well-balanced, pleasant with a rich bouquet: an amazing wine with a captivating taste for everyday drinking that pairs well with many different dishes.



## 2006 GROWING SEASON

Winter lasted until March. April and May were rainy and the summer showed moderate temperatures and limited rainfall. However, on 20 August the weather changed abruptly and the last 10 days of the month were hot and sunny. This trend continued into September and the first half of October and was characterised by temperatures that varied by more than 10/15 degrees between the scorching days and cool nights. In our opinion, the 2006 vintage is the best to come out of the last 15 years. It displays superb aromatic complexity, good alcohol content and excellent polyphenolic structure.

### TASTING NOTES

Intense ruby red with violet tones. Elegant violet nose; velvety and voluptuous palate, more and more well balanced as time passes.

#### GRAPE VARIETIES:

Sangiovese and complementary grapes

#### FERMENTATION TEMPERATURE:

24-28°C

Fermentation period: 8-10 days

#### AGEING:

80% in stainless steel, 20% barriques (two-thirds new) and 900 litres casks

#### BOTTLING DATE:

May 2007