



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.



2007 GROWING SEASON

2007 will go down in records as the hottest year in the last two centuries: both winter and spring registered temperatures much higher than the average. At Brolio, they failed to fall below zero during the winter, and rainfall was also very limited.

TASTING NOTES

Lively, balanced and well-rounded. Bright ruby red in colour, it expresses its very pleasant drinkability in notes of currant, wild violet and plum. This elegant wine is good for everyday drinking but also lends itself to more challenging food combinations.

GRAPE VARIETIES:

Sangiovese and complementary grapes

FERMENTATION TEMPERATURE:

24-28°C

Length of maceration: 8-10 days

AGEING:

In stainless steel and big casks