



BARONE RICASOLI

CHIANTI CHIANTI DOCG

Brilliant ruby red. Lovely fragrances of ripe fruit and menthol hints invade the nose. Round, pleasant, nice freshness on the mouth. Easy to drink.



2014 GROWING SEASON

The weather leading up to the 2014 grape harvest was an unusual year, humid and not very hot. Winter was mild and Spring was drier than in the past. Temperatures were average and began to rise in the second half of June. Bud break was from the end of March to the beginning of April and proceeded regularly.

Flowering was abundant and began in early June. The summer was much cooler than average, and rainy. This slowed the veraison of the grapes, which only began in mid-August. Fortunately, September was warm and featured significant day-to-night temperature ranges, favouring the accumulation of polyphenols in the grape skins.

Grape harvesting officially began on 10 September, about 12 days later than in previous years.

TASTING NOTES

Brilliant ruby red. Clean nose, deep with fruity notes of cherry and peach. Easy but well-balanced, easy-drinking.

GRAPE VARIETIES:

Sangiovese and complementary grapes.

AGEING:

in stainless steel.