



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.

ZONA DI PRODUZIONE
Chianti



2016 GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hail storms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

TASTING NOTES

Brilliant ruby red with hints of violet and cherries.

Round, fresh, well balanced on the mouth; lingering final taste.

GRAPE VARIETIES:

Sangiovese and complementary grapes.

AGEING:

in stainless steel.