



RICASOLI

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BROLIO RISERVA 2015 CHIANTI CLASSICO DOCG RISERVA

This Riserva, produced from a selection of estate-grown grapes, reflects all the soil characteristics of Brolio. Sandstone, marl, marine deposits, and the calcarenites locally called “alberese”, all converge in the distinctive harmony of this magnificent wine. The vineyards, that show different exposures, are planted at 290 meters to 500 meters (853 to 1,640 feet) above sea level.

PRODUCTION AREA

Estate Chianti Classico

GROWING SEASON

The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favouring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm. Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34-35 °C (93.2-95 °F). July was also particularly warm, above all in the first decade, with peaks of even 40 °C (104 °F). Rainfall was scarce (about 100 mm), but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day-to-night temperature ranges, favouring the accumulation of colour and polyphenols in the grapes.

TASTING NOTES

Ruby red in color, hints of black fruit, spices and vanilla on the nose. Round mouth feel with a balanced acidity and elegant tannins. To the finish a long pleasant aftertaste.

GRAPE VARIETY

80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon

FERMENTATION TEMPERATURE

Fermentation in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

AGEING

The wine is aged for 18 months in tonneaux of first and second passage.

