



# RICASOLI

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## **CASTELLO DI BROLIO 2015 CHIANTI CLASSICO DOCG GRAN SELEZIONE**

Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon and petit Verdot grapes from the estate's vineyards, spread over 230 hectares of land. The production of each vintage may thus vary in quantity, but quality is always outstanding. The vineyards are at 250 to 450 meters above sea level, facing south/south-west. The perfect exposure and excellent elevation of the land as well as the very stony soil are responsible for the typicality of this wine.

### **PRODUCTION AREA**

Gaiole in Chianti

### **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 favoring 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 (93.295°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, favoring the accumulation of color and polyphenols in the grapes.

### **TASTING NOTES**

Intense ruby red color. Complex nose with fruity aromas of red fruits, plums, balsamic hints and vanilla scents. The entry is firm but elegant, with sweet tannins and balanced acidity. The finish is long with excellent persistence. It is the "grand vin" of Brolio.

### **GRAPE VARIETY**

Sangiovese 90%, Cabernet Sauvignon 5%, Petit Verdot 5%

### **FERMENTATION TEMPERATURE**

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

### **AGEING**

18 months in tonneaux (30% new).

### **BOTTLING DATE**

20 June 2017

