



# RICASOLI

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## CASTELLO DI BROLIO VIN SANTO 2011

Malvasia 90%, Trebbiano 5%, Sangiovese 5%

### Vin Santo del Chianti Classico Doc

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#### VINEYARD

The Castello di Brolio Vin Santo, true to tradition, expresses one of the "historic" grapes of the area, Malvasia del Chianti. Its production method also stays true to tradition.

Notes on the method of production

The grapes destined for Vin Santo are gathered late in the harvest, at the point at which the sugar content is high enough to sustain the long ageing process that this wine undergoes. The bunches are hung and left to dry partially for several months. The must obtained from light crushing ferments slowly and is then placed in 225-litre half-barriques of oak.

#### GROWING SEASON

Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

#### BOTTLING

16 April 2019

