



# RICASOLI

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## HISTORIA FAMILIAE 2011

Merlot 33%, Cabernet Sauvignon 33%, Petit Verdot 33%

### IGT Toscana

### VINEYARD

"Historia Familiae has been selected to celebrate the 20th anniversary of when I became head of the family business. I would like to dedicate this wine to all my ancestors who, over the centuries, have been preserving Brolio and its unique historical values." Francesco Ricasoli

### 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.

### WINEMAKING

Fermentation and maceration 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.

### BOTTLING

September 21st 2017

