



RICASOLI

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CASTELLO DI BROLIO 2010 CHIANTI CLASSICO DOCG

In this wine you will find the essence of our firm, its long history, striving for perfection, and the very special nature of our territory and of each vineyard " .

Castello di Brolio is the grand Vin produced at Barone Ricasoli, recently selected by Wine Spectator as one of the five best wines in the world.

PRODUCTION AREA

Gaiole in Chianti

GROWING SEASON

The 2009-2010 vintage was fairly unusual, with a cold, snowy winter, rainy spring, hot summer, and variable weather in September and October. Thanks to the snowfall and rains there was no risk of drought, and the vines worked steadily and well. The considerable day-night temperature excursions at the end of August and the beginning of September allowed the grapes to have the right sugar concentration, good acidity and color extraction. The Sangiovese was harvested when it reached perfect ripeness, between the tenth and fifteenth of October. The high sugar and polyphenol concentrations allow us to expect good things from our top wines destined to long aging. This is the best Sangiovese we have ever seen. Incredibly intense, charged hues, and extraordinary concentration. The Merlot was picked from the second to the twenty-fourth of September and the Cabernet, immediately after the Merlot. Excellent phenolic and color extraction, the wine was already clean and elegant at the end of the alcoholic fermentation. (winemaker's note)

TASTING NOTES

Bright ruby red colour. Rich, elegant, tender and spicy on entry then the red fruit notes gain and invade the nose. Thanks to a long and accurate selection at the winery, the wine and wood are fully integrated to express its distinctive character. Red fruit and pepper on the palate that reveals the mineral style of Chianti Classico.

GRAPE VARIETY

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

FERMENTATION TEMPERATURE

Fermentation lasted 12-18 days on the skins at 24°-27°C.

AGEING

The wine is matured in barrels and casks for 18 months.

