



BARONE RICASOLI

BROLIO CHIANTI CLASSICO DOCG

The company's vines, which rise from 280 to 480 meters above sea level, produce the grapes for the Brolio harvest. The lands vary much from one another, while sharing a gravelly composition.

PRODUCTION AREA
Chianti Classico



2015 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 (93.2-95 °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, favoring the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Intense ruby red colour. Scents of small red fruit, vanilla and liquorice. The mouth shows a complex, but velvety fragrance and a long mineral aftertaste, typical of the territory.

GRAPE VARIETIES:

Sangiovese min 80%, Merlot 15% approx, Cabernet sauvignon 5% approx.

VINIFICATION:

In stainless steel at controlled temperature of 24°C-27°C (75.2°-80.6°F) with 12/16 days of skins contact.

AGEING:

9 months in barriques and tonneaux. A further 3-6 months of bottle ageing follows.