



BARONE RICASOLI

CASTELLO DI BROLIO 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

Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon and Merlot grapes from the estate's vineyards, spread over 230 hectares of land. Only grapes that have given their utmost are selected at Brolio - the production of each vintage may thus vary in quantity, but quality is always outstanding.

The vineyards are at 250 to 450 m 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.



2008



AIS

92/100

Wine Spectator

bottle size

LT 0,75

Blend

80% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon

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.

Bottling date

June 15th and 16th, 2010

Tasting notes

Bright and lively ruby. Enfolded and sweet aromas of cherry, morello cherry, violet and strawberry harmoniously blend with hints of tobacco, vanilla, white chocolate and Mediterranean spices. The mineral and spicy fruit tone of the Brolio terroir is unmistakable to the nose. An immediate freshness opens to warm, full and rich tactile sensations to the taste. Ripe red fruit and the spices join in a long embrace of finely toasted notes. Elegant, it promises an interesting evolution in the years.

After a basically mild winter, in early spring there was too little rain. June, on the contrary, was unusually rainy, with precipitation of 80 mm in the first fifteen days alone. After the first half of the month, the rain ended and the temperatures were summery, within the average for the season and without any particular peaks. The rains began again only halfway through August and then again halfway through September. The Sangiovese was harvested on October 20th. Thanks to the considerable differences of temperatures between day and night during September, the grapes developed exceptional aroma and extractions of colour. The results of the 2008 harvest are truly excellent. The weather during the harvest was fine and dry, and as the grapes arrived at the winery, they were perfectly healthy and mature.