



RICASOLI

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CASTELLO DI BROLIO 2010

SANGIOVESE 80%, MERLOT 15%, CABERNET SAUVIGNON 5%.

CHIANTI CLASSICO DOCG

VINEYARD

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.

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)

WINEMAKING

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

