BARONE
RICASOLI

> 90/100, Wine Spectator 2015

CASTELLO DI BROLIO 2010
CHIANTI CLASSICO DOCG GRAN SELEZIONE

Growing Season 2010

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.

Winemaker's note

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.

Grape varieties

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

Vinification

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

Maturation

The wine is matured in barriques and tonneaux for 18 months. A bottle ageing of not less than one year follows afterwards.

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.

Awards

> Gold Medal, Decanter WorldWine Awards 2013
> 96/100 James Suckling
> 5 grapes Bibenda 2014
> 93/100 e-RobertParker 2013
> 93/100 (3 Stelle Super) Guida Oro I Vini di Veronelli 2014
> 91/100 Wine Spectator 2013
> 90/100 Falstaff 2014
> 94/100 Del Monego_Larsson, Tasted Journal 2014