



BARONE
RICASOLI

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CASTELLO DI BROLIO 2011

CHIANTI CLASSICO DOCG GRAN SELEZIONE



Growing Season Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes. Sangiovese of average acidity and good colour extractability. The final results will be a superb quality wine.

Grape varieties 80% Sangiovese, 5% Merlot, 10% Cabernet Sauvignon, 5% petit Verdot

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 Lively and intense ruby red. Flavors of ripe red fruit like cherry, sour cherry, blueberry, blackberry and floral notes like violet. Vanilla, spices and a pleasant balsamic note. Wine of great personality and character, elegant and rich taste. The wine made from the best Brolio grapes cannot but be delicious

- Awards**
- **Silver Medal**, Decanter World Wine Awards 2014
 - **96/100**, James Suckling 2014
 - **94/100**, Guide Gilbert & Gaillard 2014-Club 90+
 - **94/100**, Guida Essenziale ai Vini d'Italia, Doctorwine 2014
 - **AIS VITAE 2015**
 - **92/100 (Tre Stelle)**, Veronelli 2015
 - **93/100** Falstaff, 2015
 - **94/100** Sommelier Toscana, Top100 2015
 - **91/100**, I Vini di Veronelli 2016
 - **Silver medal**, Los Angeles Wine Competition 2015