

**2012 Barone Ricasoli Vin
Santo del Chianti Classico
Castello di Brolio**

As an avid fan of Vin Santo, I always get a special thrill when tasting this precious and historic wine. Pouring from a 500-milliliter bottle, the Barone Ricasoli 2012 Vin Santo del Chianti Classico Castello di Brolio was born in a difficult year that saw a very hot August with dry winds blowing up from Africa. These conditions accelerated ripening and pushed sweetness. But these are not necessarily unfavorable conditions for a Vin Santo.

This wine boasts a creamy, viscous mouthfeel with caramel, chestnut, honey, resin, dried fruit, saffron and cardamom. Despite the ample ripeness, the wine still shows good freshness. It ages in small oak barrel for nine long years.

- Monica Lerner (January, 2023)