



BARONE
RICASOLI
CASTELLO DI BROLIO 2015
CHIANTI CLASSICO DOCG GRAN SELEZIONE



Growing Season The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favoring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm. Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34-35 °C (93.2-95

°F). July was also particularly warm, above all in the first decade, with peaks of even 40 °C (104 °F). Rainfall was scarce (about 100 mm), but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day-to-night temperature ranges, favoring the accumulation of color and polyphenols in the grapes.

Grape varieties Sangiovese min 90%, Cabernet Sauvignon 5%, Petit Verdot 5%.

Vinification Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

Maturation After racking and malolactic fermentation in steel tanks, the wine is aged for 21 months in French oak barriques and tonneaux (20% new). A further 12 months bottle ageing follows.

Bottling July 2017

Tasting notes Intense ruby red color. Complex nose with fruity aromas of red fruits, plums, balsamic hints and vanilla scents. The entry is firm but elegant, with sweet tannins and balanced acidity. The finish is long with excellent persistence. It is the "grand vin" of Brolio.



0,375 | 0,750 | 1,500 | 3,000 L

Awards ➤ 95/100, J.Suckling 2017