



# RICASOLI

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## **CASTELLO DI BROLIO 2011**

**80% SANGIOVESE, 10% CABERNET SAUVIGNON, 5% MERLOT,  
5% PETIT VERDOT.**

## **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**

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.

### **WINEMAKING**

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

### **BOTTLING**

July 24-29-30, 2013

