



BARONE
RICASOLI

CASTELLO DI BROLIO 2013

CHIANTI CLASSICO DOCG GRAN SELEZIONE



Growing Season The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures.

Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness.

To sum up, a quality harvest with healthy, perfectly ripe grapes. The 2013 Sangiovese offers deep color and a remarkable structure; Cabernet an impenetrable color with a surprising aromatic framework; the petit Verdot gives a velvety roundness to Sangiovese.

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).

Tasting notes Deep ruby red colour. The nose, unmistakable but elegant, expresses the complexity of floral aromas and ripe red fruit, liquorice, vanilla and chocolate. The palate is full and rich with soft, velvety tannins. The after-smell is generously persistent. The most authentic expression of the terroir of "Brolio".

- Awards*
- 4 TTTT, Vitae 2017
 - 96/100, Guida Essenziale 2017
 - 94/100, Gilbert & Gaillard 2017
 - 95/100, J.Suckling 2016
 - 92-94/100, e-Robert Parker.com 2015
 - 92/100, Wine Spectator 2016
 - 92/100, Weinwirtschaft 2016