



# Castello di Brolio Chianti Classico Gran Selezione DOCG 2013

## TASTING NOTES

The 2013 Sangiovese offers deep color and a remarkable structure; the Cabernet provides an impenetrable color with a surprising aromatic framework; and the Petit Verdot gives a velvety roundness.

Deep ruby red color. The nose, unmistakable and 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 finish is generously persistent. This blend offers the most authentic expression of the terroir of Brolio.

#### **GRAPE VARIETIES**

90% Sangiovese, 5%, Cabernet Sauvignon, 5% Petit Verdot

## AGING

After racking and malolactic fermentation in steel tanks, the wine is aged for 21 months in French oak barriques and 20% new tonneaux.

# JAMESSUCKLING.COM 95 POINTS

A bright and refined red with delicate chocolate, plum and raspberry character. Medium body, integrated fruit and tannins. Bright acidity. Love the vivid fruit and citrus combination here. Drink now or hold.

Score Issued: August 2016