



RICASOLI

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CASTELLO DI BROLIO 2013 CHIANTI CLASSICO DOCG

Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon, and petit Verdot grapes from the estate. With vineyards spread over 565 acres, the production of each vintage may thus vary in quantity but quality is always outstanding. The stony soil in our vineyards, which sit at 1,300 feet above sea level, are south and southwest-facing allowing for the perfect exposure to sun.

PRODUCTION AREA

Gaiole in Chianti

GROWING SEASON

The 2012 autumn and the 2012/2013 winter were among the rainiest of the last few years. True spring began in mid-April when it stopped raining and there was a sudden change in temperature featuring extremely high daily averages. Summer began with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was really shaped in September with the Summer-like temperatures during the day followed by drops of about 15 degrees during the night allowing for perfect polyphenolic ripeness and giving way to a quality harvest with healthy, perfectly ripe grapes. The 2013 Sangiovese offers deep color and a remarkable structure; the Cabernet an impenetrable color with a surprising aromatic framework; and the Petit Verdot gives a velvety roundness.

TASTING NOTES

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 VARIETY

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

WINEMAKING NOTES

Fermentation and maceration takes place in stainless steel tanks at controlled temperatures between 75.2°F and 80.6°F with approximately 14 days of skin contact

AGING

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

BOTTLING DATE

July 2015

