

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.

Wine Spirits 91 POINTS

This wine is a selection of the best sangiovese, cabernet sauvignon and petit verdot grapes from the estate's 550-plus acres of vineyard. The French varieties, though present only in small percentages, bring darkberry flavors and purple floral scents to the blend. Notes of chocolate and spice gained during 30 months of aging in *tonneaux* (30 percent new) showcase Chianti Classico's more polished side.

