



RICASOLI

1 1 4 1

Brolio Chianti Classico Riserva DOCG 2016



GROWING SEASON

The Autumn and Winter were very mild in 2016, with below-freezing temperatures only during part of January with approximately 17 inches of rainfall. Spring featured average temperatures and more heat and humidity at the end of May and early June. This diminished the fruit set causing a thinning effect in the clusters which was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry with late-July and mid-August rains giving some relief to the plants and helping them during the period of veraison. Harvest began in early September, with mid-to-high day time temperatures and drops to between 50° and 60° at night, favoring the accumulation of phenolic compounds.

TASTING NOTES

Ruby red in color with distinct aromas of wild red fruit and black cherry along with hints of spice and balsam. Harmonious with soft tannins and elegant acidity followed by a robust finish.

GRAPE VARIETY

80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon

WINEMAKING NOTES

Fermentation takes place in stainless steel tanks at controlled temperatures between 75.2°F and 80.6°F with 14 – 16 days of skin contact.

AGING

18 months in tonneaux.