



RICASOLI

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Castello di Brolio Chianti Classico Gran Selezione DOCG 2015



Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon, and Petit Verdot from our Estate vineyards spanning over 560 acres. Each vintage may thus vary in quantity but, quality is always outstanding. The vineyards sit between 820 and 1,475 feet above sea level and face South/Southwest. This perfect exposure and optimal elevation as well as the rocky soil contribute to the excellence of this blend – truly a “Grand Vin” of Brolio.

GROWING SEASON

The 2014/2015 growing season was quite uneventful without any extreme events. Winter was mild with temperatures falling to freezing only at late-December, January, and February. Spring was also fairly mild albeit a little cold at the start with temperatures rising later and hitting averages. May and June were warm favoring a perfect flowering and veraison with adequate rainfall of approximately 6 inches. Summer began earlier, with high temperatures by late-June featuring peaks in the mid-90s. July was also particularly warm with highs at 104°F. Overall rainfall was scarce at about 4 inches but the good water supplies from the Winter and Spring months prevented drought stress. September and October showed perfect weather conditions, with significant day-to-night temperature ranges which favor the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Intense ruby red color with aromas of red fruit and plum along with hints of balsam and vanilla. Firm but elegant with sweet tannins, balanced acidity, and a persistence in the finish.

GRAPE VARIETIES

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

18 months in 30% new tonneaux.