



# RICASOLI

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## **CASTELLO DI BROLIO 2013**

**SANGIOVESE MIN 90%, CABERNET SAUVIGNON 5%, PETIT VERDOT 5%**

## **CHIANTI CLASSICO DOCG**

### **VINEYARD**

Castello di Brolio is created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon and petit Verdot grapes from the estate's vineyards, spread over 230 hectares of land. The production of each vintage may thus vary in quantity, but quality is always outstanding. The vineyards are at 250 to 450 meters above sea level, facing south/south-west. The perfect exposure and excellent elevation of the land as well as the very stony soil are responsible for the typicality of this wine.

### **GROWING SEASON**

The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures. Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness.

To sum up, a quality harvest with healthy, perfectly ripe grapes. The 2013 Sangiovese offers deep color and a remarkable structure; Cabernet an impenetrable color with a surprising aromatic framework; the petit Verdot gives a velvety roundness to Sangiovese.

### **WINEMAKING**

Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

### **BOTTLING**

July 2015

