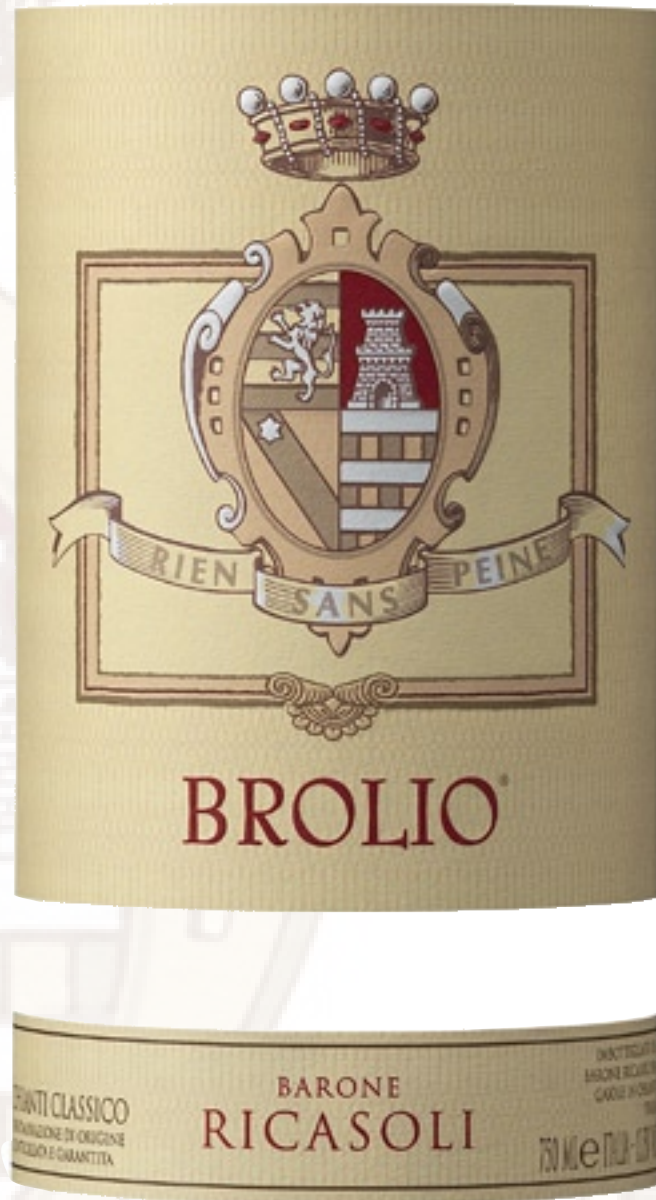


BROLIO



THE WINE - VINTAGE YEARS - RECOGNITIONS



BARONE
RICASOLI

BROLIO



CHIANTI CLASSICO DOCG

Brolio successfully matches the superior drinkability that defines Chianti Classico in its young version with a full, complex structure, which makes this wine excellent in its category.

ZONA DI PRODUZIONE

Brolio, Gaiole in Chianti

The company's vines, which rise from 280 to 480 meters above sea level, produce the grapes for the Brolio harvest.

The lands vary much from one another, while sharing a gravelly composition.



BROLIO

VINTAGE YEARS

2007

The total absence of freezing weather during winter, an ideal amount of rain during the spring followed by a sudden rise in temperatures stimulated budding in some zones as early as the first weeks of April and perfect maturation. A hot summer with fairly fresh nights (with a range from 35°C during the day to 18-20°C at night) and scarce but well-distributed rains led to a markedly homogeneous and early ripening of the grapes. We can therefore include this vintage among the best of recent years. A meticulous choice of the buds, the care of the plants and soils, careful pruning of the bunches and rigorous analyses of the grapes led to harvesting at the right levels of sugars and phenols, thus guaranteeing excellent grapes, ready to be vinified.

Grape varieties

Sangiovese and other complementary grapes

Fermentation temperature

32° C

Length of maceration

16 days

Ageing

9 months in large barrels and barriques

Bottling

beginning February 2009

Notes on Brolio 2007

Typical, perfect expression of the Brolio terroir with its mineral nuance and intensity. Recalls mature fruits like black cherries and blackberries on the nose, with hints of chocolate. Full, round and structured on the palate, with toasty hints and sweet tannins. Lingering and very pleasant finish.

2006

Winter lingered on until March. April and May enjoyed good rainfall, while summer showed reasonable temperatures and limited rainfall. However, towards 20 August the weather changed dramatically, with hot, sunny days characterising the last 10 days of the month, September and the first two weeks of October and temperatures varied from between 10 and 15 degrees between the hot days and cool nights. We believe that the 2006 harvest is the best to come out of the last 15 years. It has produced superb aromatic complexity, good levels of alcohol and impressive polyphenolic structure.

Grape varieties

Sangiovese and other complementary grapes

Fermentation temperature

32° C

Length of maceration

16 days

Ageing

9 months in large barrels and barriques

Bottling

From March 2007

Notes on Brolio 2006

Typical, perfect expression of the Brolio terroir with its mineral nuance and intensity. Recalls mature fruits like black cherries and blackberries on the nose, with hints of chocolate. Full, round and structured on the palate, with toasty hints and sweet tannins. Lingering and very pleasant finish.



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VINTAGE YEARS

2005

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April and the Sangiovese flowered at the end of May. Summer's moderate temperatures and rain accelerated the various growing phases. The Sangiovese started to colour on the vine towards the end of July, early compared to normal. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

Grape varieties	Sangiovese and a small percentage of other complementary grapes
Fermentation temperature	32° C
Maceration period	16 days
Maturation	9 months in large barrels and barriques
Bottling	from March 2007
Tasting notes, Brolio 2005	On their arrival in the cellar, it was clear that the grapes had all the characteristics of an exceptional vintage: perfectly healthy, ripe bunches, with thick-skinned berries rich in all the essential elements – from colour to acid structure – required to produce a magnificent wine. Today, Brolio 2005 shows a deep, concentrated ruby red appearance, aromas of red berry forest fruits and cherry, and a powerful, balanced palate with backbone and full body that is every bit as impressive as its polyphenolic structure. This is a leisurely wine, strong and forthright.

2004

After a long and snowy winter, the vegetation moves into a rainy spring season thus granting enough water reserves to the soil. The summer has gone through temperatures not so hot as last year, even though during the month of August only two days recorded 35°C and rains less abundant than two years ago. This seasonal trend has delayed a little bit the maturation of the grapes. The harvest has started later on this time, thus commencing towards mid September. The Sangiovese grapes were picked from the 4th to 26th of October.

Grape varieties	Sangiovese and a small percentage of other complementary grapes
Fermentation temperature	32° C
Maceration period	16 days
Ageing	12 months in barriques
Bottling	From March 2006
Bottle ageing	2 months
Tasting Notes	The right ripening of the grapes, the healthy and thick skins, the correct polyphenolic compounds have granted wines with beautiful colour shapes, a good alcohol content and a well balanced acidity. Brolio 2004 shows an extremely elegant and savoury flavour, with an intense lingering aftertaste.



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VINTAGE YEARS

2003

While the winter has gone through mild temperatures, in early April the vineyards turned suddenly white with temperatures falling down to minus 7°C ; consequently many buds on the youngest Sangiovese plants were frozen and died out. However, the 2003 summertime had been the hottest season we can recall. The exceptional heat wave, with temperatures ranging often above 35°C with no rain at all, (40 mm were recorded in five months period only), had caused important difficulties to the youngest plants and ripening problems during the delicate phase of the vine growing cycle. By chance, during the month of September, the vines were blessed by little rain and a drop in temperatures night-time, which had contributed to the perfect ripening of the red grapes. The harvest was started on September 15th and was concluded on October 3rd.

Grape varieties	Sangiovese and a small percentage of other complementary grapes
Fermentation temperature	31° C
Maceration period	16 days
Ageing	12 months in French oak barrels and barriques
Bottling	As from February 2005
Bottle ageing	2 months
Tasting Notes	Bright ruby red in colour with rich flavours of mature fruit. The taste is full solidly structured thanks to a good acidity and well balanced tannins. The long lasting sensation is absolutely voluptuous.

2002

The season had been quite regular until the end of the month of May, when constant rains and below average temperatures which never reached the normal seasonal highs. This uncommon situation caused a slowing of the ripening of the grapes by about 10 days. The grapes, however, at the time of the harvest were healthy thanks mainly to constant care in the vineyards. Harvest period: from September 26th to October 15th

Grape varieties	Sangiovese and a small percentage of other complementary grapes
Fermentation temperature	32° C
Maceration period	16 days
Ageing	12 months in French oak barrels and barriques
Bottling	As from January 2004
Production	400.000 bottles
Bottle ageing	3 months
Tasting Notes	Due to the difficult ripening of the grapes, we decided not to produce the two top wines - Castello di Brolio e Casalferro - but to use the grapes originally designated to these two wines, for the production of Brolio. Therefore, despite the weakness of the vintage, we got a superb Chianti Classico, intense ruby red in colour, complex and generous with a long lingering aftertaste.



BROLIO

VINTAGE YEARS

2001

Mild and rainy winter, sunny and hot spring, summertime in the average of the period, with an unusual heat wave during the month of August: this climate has contributed to the perfect ripening of the grapes and the right balance of its components. The weather during the month of September has been quite perfect and the picking of Sangiovese grapes initiated on 23rd. The harvest ended on October 12th.

Grape varieties	Sangiovese and a small percentage of other complementary grapes
Fermentation temperature	32° C
Maceration period	16 days
Ageing	12 months in french oak barrels and in barriques
Bottling	As from January 2003
Bottle ageing	3 months
Production	430.000 bottles
Tasting Notes	“Lots of smoky, ripe black fruit, with hints and oak. Medium-bodied, with medium tannins and nice fruit and a clean finish. Best after 2004. W.Spectator

2000

At Brolio it is hard to remember a year like 2000 which was marked by a completely atypical summer. Mild weather for all of July and part of August accelerated the ripening of the grapes until August 15th arrived with a sudden and drastic rise in temperature. Temperatures stayed high for 15 days and as a result the vines began to suffer dehydration. Sangiovese, thanks to its natural tendency toward later harvesting, was less affected by the problems of ripening and was therefore harvested from September 25th through October 9th.

Grape varieties	Sangiovese and a small percentage of other complementary grapes
Fermentation temperature	32° C
Duration of maceration	16 days
Ageing	12 months in French oak barrels and in barriques
Bottling	February/April 2002
Bottle ageing	3 months
Production	400.000 bottles



BROLIO

RECOGNITIONS

YEAR	EVENT/PUBLICATION	RATING	VINTAGE YEAR
2009	Sélections Mondiales des Vins, CA	Silver Medal	2007
2009	Duemilavini 2008 – Ais	Three red bunches	2006
2009	Wine Spectator, USA	90/100	2006
2008	Wine Spectator, USA	86/100	2005
2008	I Vini d'Italia 2008 – Espresso	3 bottles	2005
2008	I Vini di Veronelli 2008	2 red stars	2005
2008	Duemilavini 2008 – Ais	4 bunches	2005
2008	Guida dei Vini 2008 - Gambero Rosso - Slow Food	1 black glass	2005
2006	Decanter, Uk	Three Stars	2004
2005	Wine Spectator, USA	88/100	2003
2005	Falstaff, Austria	90/100	2003
2005	Guida dei Vini 2005 - Gambero Rosso - Slow Food	Two Glasses	2002
2005	Duemilavini 2005 – Ais	Four Bunches	2002
2004	Decanter World Wine Awards 2004	Recommended	2002
2004	International Wine Challenge 2004	Silver Medal	2002
2004	Guida dei Vini 2004 - Gambero Rosso - Slow Food	Two glasses	2001
2004	Guida dei Vini 2004 - Espresso	15/20	2001
2004	Duemilavini 2004 – Ais	Three Bunches	2001
2004	I Vini di Veronelli 2004	88/100	2001
2003	Decanter, Uk	Highly recommended (Four stars)	2001
2003	Wine Spectator, Usa	86/100	2001
2003	Guida dei Vini 2003 - Gambero Rosso - Slow Food	Two glasses	2000
2003	Guida dei Vini 2003 – Espresso	15/20	2000
2003	I Vini di Veronelli 2003	87/100	2000
2002	Vinum, Svizzera	15/20	2000
2002	Wine & Spirit, sa	87/100	1999
2002	Wine Advocate, Usa	87/100	1999
2002	Guida dei Vini 2002 - Gambero Rosso - Slow Food	Two glasses	1999
2001	Enogea	86/100	1998
2001	Decanter, Uk	Recommended (Three stars)	1999
2001	Falstaff, Austria	88/100	1999
2001	Wine Spectator, Usa	86/100	1998
2001	Guida dei Vini 2001- Gambero Rosso - Slow Food	Two glasses	1998

