

CASTELLO DI BROLIO



THE WINE - VINTAGE YEARS - RECOGNITIONS



BARONE
RICASOLI

CASTELLO DI BROLIO



CHIANTI CLASSICO DOCG

The Castello di Brolio expresses the refined elegance that only the specific terroir of Brolio could produce. It is the “great wine” achieved by selecting the best grapes of Brolio, matured in barriques and with a long fining in the bottle that enhances its noble elegance.

Castello di Brolio’s production is closely connected to the evolution of the year’s harvest. Therefore, it is only possible when the quality fully expresses itself, creating complex wines, with great style and texture.

PRODUCTION AREA

Brolio, Gaiole in Chianti

The grapes come from vineyards set 350 - 400 meters above sea level, with south-southwest exposure, planted in medium density land with a predominance of calcareous rocks and pebbles.



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2006

Very rigid winter days with temperatures often below zero (minimum registered: -11°C 5th January), until March. April and May were quite rainy with average temperatures around 11-12° degrees. The growing phase of the grape-vine started again with the opening of the buds taking place at the end of April, the flowering took place regularly in the month of May. The summer months were mild (20°C-24°C) with scarce rainfall. Then, around the 20th August, there was a net turnabout: warm, sunny days marked the last decade of the month, all September and the first fortnight in October. A set of much longed-for factors making it possible for the grapes to reach a perfect maturation.

The harvest started in the beginning of September with Merlot followed by Sangiovese as from 20th September.

Blend	Sangiovese with a small amount of Cabernet Sauvignon and Merlot
Fermentation temperature	28-31° C
Post-fermentation maceration	19 days
Maturation	18 months in two-thirds new barriques
Bottling	July 2008

Tasting notes

With this harvest, it was finally possible for the Sangiovese to express its maximum potential. Of an intense ruby colour with garnet tinges, it has a good aromatic complex bouquet. Chocolate/coffee and spices palate, it possesses an elegant tannin content and a lingering finish.



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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.

Blend	Sangiovese with a small amount of Cabernet Sauvignon and Merlot
Fermentation temperature	28-31° C
Post-fermentation maceration	19 days
Maturation	18 months in two-thirds new barriques
Bottling	June 2007
Tasting notes	A wine of great character and personality. It displays complex, embracing texture and marked elegance that is enhanced by perfect balance. The colour is deep, bright ruby red. Entry on the palate suggests notes of black cherry; smooth, noble tannins and clear minerality wed with delicate hints of toastiness and almost coffee aromas. The finish is very, very long.

2004

Winter arrived at the end of December but lasted longer than usual. As expected, January was the coldest month of the year but the barometer continued to fall below zero until early March, sending temperature readings plummeting and covering Brolio in a thick blanket of snow. By contrast, temperatures rose steadily in April and May. This mild climate combined with moderate rain delayed the various growth phases, starting with the colouring of the fruit on the vine that started late, in mid-August.

Blend	Sangiovese with a small amount of Cabernet Sauvignon
Fermentation temperature	28-31° C
Post-fermentation maceration	19 days
Maturation	18 months in two-thirds new barriques
Bottling	July 2006
Tasting notes	Obtained from 100% healthy, mature grapes and with excellent analytical values, Castello di Brolio 2004 is a flavoursome, powerful wine with a strong ripe blackberry character and a mineral nuance. It possesses elegant body, sweet tannins and a lingering finish.



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2003

Last year the summer did not come to favour our vineyards so that the company decided not to produce Castello di Brolio 2002. However, we will recall the long and hot 2003 summertime: the vines have survived the hottest temperatures thanks to the green harvest thus permitting the remaining bunches to capture the right water resources. The fully ripening of the grapes occurred along a mildest month of September. The harvest of the Sangiovese grapes, started by mid September was concluded on October 3rd while the Cabernet Sauvignon was collected from the end of September to early October.

Grape varieties	Sangiovese, blended with Cabernet Sauvignon
Fermentation temperature	31° C
Maceration time	19 days
Ageing	18 months in barriques (65% new oak)
Bottling	June 2005
Bottle ageing	16 months
Tasting notes	The healthiest and fully matured grapes are selected for this Castello di Brolio 2003 which shows a rich, powerful style with strong flavour of blackberries and mineral touch.

2001

A mild and rainy winter, a spring with temperature ranging above the average of the season; along the summer, especially during the month of August, the temperatures arise becoming relatively high and dry: these favourable climatic conditions have contributed to the vegetative growth of the plants in Brolio, bringing the grapes to mature in perfect conditions and to reach the optimum balance of its components. Then the month of September has granted an ideal harvest which could start on September 12th with Merlot and on September 23rd with Sangiovese and Cabernet Sauvignon. The remaining grapes were picked on October 12th.

Grape varieties	Sangiovese 85% Cabernet Sauvignon and Merlot 15%
Fermentation Temperature	31° C
Maceration time	19 days
Ageing	18 months in barriques (65% new oak)
Bottled	June 2003
Total Production	120.000 bottles
Bottle ageing	8 months
Tasting notes	As a result of the perfect polyphenolic maturation, Castello di Brolio 2001 shows elegance and character with a voluptuous bouquet and a full, powerful body.

Following a relatively mild and rainy spring came an unusually cool summer lasting until mid-August. Starting with the 15th of August, however, there was a hot spell that lasted 15 days. In the grapes already



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2000

nearly fully mature, there was a considerable reduction in juice resulting in a more highly concentrated level of sugars.

The harvest was begun early with Merlot on August 29th while Cabernet Sauvignon was picked on September 21th and Sangiovese on September 25th. The harvest was concluded on October 9th.

Grape varieties	Sangiovese 90% Cabernet Sauvignon and Merlot 10%
Fermentation Temperature	31° C
Maceration period	19 days
Ageing	18 months in barriques (65% new oak)
Bottling	June 2002
Production	145.000 bottles
Bottle ageing	8 months
Tasting Notes	This vintage shows a complex but full-bodied Sangiovese with an elegant, long and intense bouquet and a velvety and round taste.

1999

1999 was an exceptional year for Chianti Classico. Abundant rains in the spring, (which also replenished the earth with reserves of water), were followed by a long, hot summer broken up at times by occasional rain. The full ripening of the grapes was guaranteed by a breezy September with good variations in temperature. The harvest of the red grapes was begun on September 8th with Merlot, September 25th for Cabernet Sauvignon, and September 27th for Sangiovese.

Grape varieties	Sangiovese 96% Cabernet Sauvignon and Merlot 4%
Fermentation Temperature	31° C
Duration of maceration	19 days
Ageing	18 months in barriques, (65% new oak)
Bottling	June 2001
Production	155,000 bottles
Bottle ageing	8 months
Tasting Notes	Castello di Brolio displays a complex structure combined with the elegance of vintage 1997 and the character of vintage 1998. The bouquet shows spicy hints and ripe bilberries, velvety and well balanced tannins with an enduring aftertaste.

1998 was an overall normal vintage with regard to the traditional characteristics of the seasons. It was marked by a rainy spring and a very long, hot summer which slowed down the growth of the vines.



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1998

September brought more stable weather and the Sangiovese harvest was begun the last week of the month. Balance, rich fruit, and a full mouth are what make the 1998 Sangiovese extremely pleasant.

Varietals	Sangiovese (first selection) with a small amount of Cabernet Sauvignon
Temperature of fermentation	31° C
Duration of maceration	19 days
Ageing	18 months in barriques, 65% of which are new
Bottling	June 2000
Production	150,000 bottles
Bottle ageing	8 months
Tasting Notes	“Balanced and harmonious. Plenty of berry, mint and cherry aromas follow through a medium -bodied palate with fresh fruit, light tannins and a fresh finish” (Wine Spectator, November 15th, 2001).

1997

The flagship wine of the Castle only uses the Sangiovese grapes coming from the older Brolio vineyards, which give a low quantity per hectares (app. 39 quintals/ha), with a rare quality grapes as a result. Great contribution to this excellence comes from an exceptional vintage, started for the red grapes on September 21st, ending on October 10th. The red wines has a distinctive color intensity, a rich fruit and a deep structure.

Varietals	Sangiovese
Temperature of fermentation	31° C
Duration of maceration	19 days
Ageing	18 months in barriques (65% new)
Bottling	June 1999
Production	205,000 bottles
Bottle ageing	8 months
Tasting Notes	“Castello di Brolio 1997 is a dream, a great red, aromatically complex with notes of berry fruit and leather over light smoky hints” (Italian Wines, Gambero Rosso, 2001).



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YEAR	EVENT/PUBLICATION	RATING	VINTAGE YEAR
2010	Guida dei Vini 2010_Gambero Rosso	Three Red Glasses	2006
2009	Falstaff 2009, Austria	93/100	2006
2009	International Wine & Spirits Competition,UK	Silver Medal, Best in Class	2006
2009	Wine Spectator, Usa	96/100	2006
2009	Guida dei Vini 2009 -Gambero Rosso - Slow Food	Two Red Glasses	2005
2009	Guida dell'Espresso 2009	Four Bottles	2005
2009	Duemilavini 2009 - Ais	Four Bunches	2005
2009	Wine Spectator, Usa	92/100	2005
2008	Guida dei Vini 2008 - Gambero Rosso - Slow Food	Three Red Glasses	2004
2008	Duemilavini 2008 - Ais	Four Bunches	2004
2008	I Vini di Veronelli 2008	3 stars	2004
2008	I Vini d'Italia 2008 - Espresso	Four Bottles	2004
2008	Svijet u Casi, Croazia	Golden medal	2004
2008	Wine Spectator, USA	90/100	2004
2007	Guida dei Vini 2007 - Gambero Rosso - Slow Food	Three Glasses	2003
2006	Wine Spectator, USA	92/100	2003
2006	Dagens Industri, Svezia	Five Glasses	2003
2005	Wine Spectator, USA	91/100	2001
2005	Dina Viner, Svezia	94/100	2000
2004	Svijet u Casi, Croazia	93/100	2000
2005	Guida dei Vini 2005 - Gambero Rosso - Slow Food	Three glasses	2001
2005	Guida dei Vini 2005 - Espresso	Wine of Excellence with 18/20	2001
2005	I Vini di Veronelli 2005	91/100	2001
2005	Duemilavini 2005 - Ais	Four Bunches	2001
2005	Annuario dei Migliori Vini 2005 di Luca Maroni	Selected	2001
2004	Falstaff, Austria	93/100	2001
2004	International Wine Challenge Russia 2004	Silver Medal	1999
2003	Svijet u Casi, Croazia	93/100	1999
2003	Guida dei Vini 2004 - Gambero Rosso - Slow Food	Three glasses	2000
2003	Guida dei Vini 2004 - Espresso	Wine of Excellence with 18/20	2000
2003	I Vini di Veronelli 2004	Three stars with 91/100	2000
2003	Duemilavini 2004 - Ais	Four Bunches	2000
2003	Annuario dei Migliori Vini 2004 - Luca Maroni	Selected	2000
2003	Decanter, Uk	Decanter Award (5 stars)	2000
2003	Wine Enthusiast, Usa	92/100	1999
2003	Wine Spectator, Usa	90/100	2000
2003	Wine & Spirit, Usa	89/100	1999
2002	Guida dei Vini 2003 - Gambero Rosso - Slow Food	Three glasses	1999
2002	I Vini di Veronelli 2003	91/100	1999
2002	Guida dei Vini 2003 - Espresso	16/20	1999
2002	Duemilavini 2003 - Ais	Four Bunches	1999
2002	Annuario dei Migliori Vini 2003 - Luca Maroni	Selected	1999
2002	Falstaff, Austria	92/100	1999
2002	Decanter, Uk	Highly Recommended	1999
2002	Vin & Mat, Svezia	5 stars	1999
2002	Vin & Mat, Svezia	4 stars	1998
2002	Wine Spectator, Usa	90/100	1999
2002	Wine Advocate, Usa	90/100	1999
2002	Wine Advocate, Usa	89/100	1998
2002	Wine & Spirit, Usa	92/100	1998



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YEAR	EVENT/PUBLICATION	RATING	VINTAGE YEAR
2001	Guida dei Vini 2002 - Gambero Rosso – Slow Food	Three glasses	1998
2001	I Vini di Veronelli 2002	90/100	1998
2001	Enogea	88/100	1998
2001	Falstaff, Austria	91/100	1998
2001	Vin & Mat, Svezia	5 stars	1997
2001	Wine Spectator, Usa	89/100	1998
2001	Wine Spectator, Usa	91/100	1997
2001	Wine & Spirit, Usa	93/100	1997
2000	Guida dei Vini 2001 - Gambero Rosso - Slow Food	Three glasses	1997
2000	Gambero Rosso mensile	93/100	1997
2000	I Vini di Veronelli 1999	91/100	1997
2000	Falstaff, Austria	92/100	1997
2000	Wine, Uk	92/100	1997
2000	International Wine Cellar, Usa	91/100	1997
2000	Vin & Mat, Svezia	5 stars	1997



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