

## Ricasoli

Brolio  
Chianti Classico DOCG



### REGION

Tuscany

### VARIETY

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

The vineyards that produce the grapes for the Brolio label are located from 280 to 480 meters above sea level. Vineyard soils vary greatly, but all are strewn with stony fragments adding mineral richness. This exalts the structure of the Chianti Classico vintage.



### TASTING NOTES

Intense ruby red color. Complex aromas of iris and violets, red fruit and balsamic scents. Soft, elegant and well-smoothed tannins in the mouth. A true expression of the territory with wellbalanced acidity and mineral tannins, before finishing long.

### FOOD PAIRINGS

Pizza, prosciutto toscano, meatballs, medium aged cheese.