

Ricasoli



Brolio
Chianti Classico Riserva DOCG



REGION

Tuscany

VARIETY

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

Produced from a selection of grapes in vineyards between 400 and 300 meters above sea level, this Riserva reflects all the soil characteristics of Brolio. Sandstone, marl, marine deposits and the calcarenites locally called alberese, all converge in the distinctive harmony of this magnificent wine.

TASTING NOTES

Ruby red in color, hints of black fruit, spices and vanilla on the nose. Round mouth feel with a balanced acidity and elegant tannins. To the finish a long pleasant aftertaste.

FOOD PAIRINGS

Liver paté, fiorentina steak, pappardelle with ragout sauce, aged salami and cheese.