

## Ricasoli



Castello di Brolio  
Chianti Classico DOCG Gran  
Selezione

### REGION

Tuscany

### VARIETY

Sangiovese min 90%, Cabernet Sauvignon 5%, Petit Verdot 5%



Castello di Brolio is our great wine, created from a meticulous selection of the best Sangiovese, Cabernet Sauvignon and Petit Verdot grapes from the estate's best vineyards. The grapes used for this wonderful selection come from vineyards facing south/southwest at 250 to 450 meters above sea level. Each lot of grapes is treated separately and meticulously, for these grapes are the expression of the finest locations, making them particularly rich in aromas and body.

Produced only in the best years, it is an iconic wine, a wine that leaves its mark, luxurious, with its own personality; its salient features are its concentration and tannic structure. These prized bottles, carefully aged in the cellars at Brolio Castle, warm hearts and souls and offer extraordinary wine that conserves and increases in elegance and freshness even after many years of aging.

After racking and malolactic fermentation in steel tanks, the wine is aged for 21 months in French oak barriques and tonneaux (20% new).

### TASTING NOTES

Deep ruby red colour. The nose, unmistakable but elegant, expresses the complexity of floral aromas and ripe red fruit, liquorice, vanilla and chocolate. The palate is full and rich with soft, velvety tannins. The after-smell is generously persistent. The most authentic expression of the terroir of "Brolio".

### FOOD PAIRINGS

Bistecca alla fiorentina, roast or braised veal with mushrooms.