

# Barone Ricasoli

Barone Ricasoli Castello di Brolio Chianti Classico Gran Selezione is the estate's flagship wine, crafted entirely from 100% Sangiovese, representing the pinnacle of Chianti Classico craftsmanship.





### Alcohol:14,00 % Composition: 90% Sangiovese, 5% Petit Verdot, 5% Cabernet Sauvignon

# Castello di Brolio Chianti Classico Gran Selezione 2021

Tuscany, Italy

### Region and Vineyards

Barone Ricasoli's **Castello di Brolio** is sourced from the estate's finest vineyards, located at an altitude of **400–490 meters above sea level** in the prestigious **Chianti Classico DOCG**. Spanning **26 hectares**, these vineyards are planted with the exclusive **Sangiovese di Brolio clones**. The south and southwest exposure ensures ideal sunlight, fostering optimal grape ripening.

The soils reflect a rich tapestry of Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), and Monte Morello (Alberese), each contributing unique characteristics to the wine. These well-drained, mineral-rich soils provide a foundation for wines of great complexity and longevity.

## Winemaking

The **2021 vintage** was marked by challenging weather, including a late frost and summer drought, resulting in low yields but exceptional quality. The harvest, conducted from **September 22 to 25**, focused on selecting perfectly ripened grapes.

Fermentation occurred in **stainless steel tanks** at controlled temperatures of **24°C–27°C**, with **14–16 days of skin contact** to extract optimal tannins and aromas. The wine aged for **22 months in 500-liter tonneaux**, with **30% new oak** and **70% second-passage barrels**, achieving a fine balance between fruit and oak influence.

# Tasting Notes

- **Color**: Intense ruby red with garnet highlights.
- Aroma: Aromatic layers of **red cherries**, **blackberries**, and **violets**, complemented by hints of **spices**, **leather**, and **graphite**.
- Palate: Full-bodied and structured, with refined tannins and vibrant acidity.
  Flavors of ripe black fruits, dried herbs, and a touch of vanilla, leading to a long, elegant finish.







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### Did you know?

Barone Ricasoli, established in 1141, is Italy's oldest winery and the creator of the original Chianti formula. **Castello di Brolio Gran Selezione** embodies centuries of innovation and dedication, serving as a modern benchmark for Chianti Classico wines.

### Wine Pairing Ideas

- Tagliata de Bœuf avec Parmesan et Roquette: The wine's acidity and tannins enhance the beef's richness and the Parmesan's umami.
- Pappardelle au Ragù de Sanglier: Its earthy complexity pairs beautifully with the gamey and savory notes of the ragù.
- **Aubergines alla Parmigiana**: The bright fruit and structured tannins complement the dish's tomato base and melted cheese.
- **Pecorino Toscano Affiné**: Its robust profile harmonizes with the nutty, salty intensity of this classic Tuscan cheese.



#### James Suckling (JS): 97 Points (2021)

This is so classy, with finesse and sensitivity that are so mesmerizing. It's delicate and almost weightless, with a beautiful and energetic fruit and acid balance. It's medium-bodied and extremely long. Medium chewy. It goes on and on. Dark cherries, bark and lots of flowers in the finish.



#### Wine Spectator (WS): 95 Points (2021)

A core of ripe cherry, plum and pomegranate pervades this vibrant, complex red. A balanced version, with a firm grip on the finish complementing its fresh acidity. The long aftertaste echoes the fruit and evokes mineral and Mediterranean scrub elements. Best from 2026 through 2043.



#### Robert Parker (RP): 95 Points (2021)

Now identified by the Gaiole subregion on the back label, the Barone Ricasoli 2021 Chianti Classico Gran Selezione Gaiole Castello di Brolio reveals a beautiful bouquet that is packed tight with carefully ripened fruit. There is a sweet spot in terms of aromas with a hint of candied cherry that is folded into iris root, dried mint and spice. This generous Sangiovese ends with lasting freshness.



