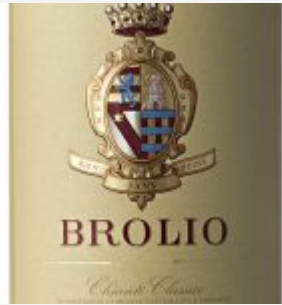


## Barone Ricasoli Brolio Chianti Classico DOCG 2016

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Rebecca Fineman, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2016

**GRAPE** Sangiovese/Blend

**GEOGRAPHY** Europe

**COUNTRY** Italy

**LARGER REGION** Tuscany

**SMALLER REGION** Chianti  
: *Classico*

### Rationale

Tuscany's celebrated Chianti region was officially demarcated in 1716 by the Grand Duke Cosimo III de' Medici who bestowed this recognition specifically on the heart of this sizable zone- now known as Chianti Classico. Today, the production zones of Chianti fall around Florence in the north, Siena in the south, Arezzo in the east and Pisa in the west. In recognition of its supremacy, the Italian government created the Chianti Denominazione di Origine Controllata (DOC) in 1967, in which was included Chianti Classico. It earned Denominazione di Origine Controllata e Garantita (DOCG) status in 1984, Italy's uppermost level of wine classification. Finally, in 1996, Chianti Classico separated from the Chianti DOCG and became its own DOCG. Chianti's prominence is rooted in her indigenous Sangiovese grape which in Classico is often bottled alone as opposed to being blended (as it can be legally with other native grapes).

In Chianti, the Sangiovese grape displays ample acidity, and signature flavors of black and red cherry along with accents of flowers, herbs, spice and earth. The tannins increase with quality, as does its structure and body, which can range from light to medium.

Owned by the Ricasoli family since the late 1500's, the oldest winery in Italy is also the fourth oldest family business in the world. The heart of the Ricasoli wine production comes from the Brolio castello, a magnificent castle located in the commune of Gaiole in Chianti, which was built as an outpost to defend Florence from the rival city of Siena. The vineyards contributing to this wine are planted in five geological plots elevations between 853 feet and 1,640 feet and all with different exposures. The soils vary greatly but all are strewn with stony fragments increasing the perception of earthiness.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Salmon  
*Stained Tears: Low*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** High

**ALCOHOL** Med+

**TANNIN** Med+

**TEXTURE** Phenolic / Astringent

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red Currant • Red Plum • Red / Sour Cherry  
*Condition: Fresh, Ripe, Raisinated / Dried*

**BLACK FRUIT** Black Fig • Black Plum • Black Cherry • Black Raspberry • Prune  
*Condition: Fresh, Ripe, Raisinated / Dried*

**CITRUS FRUIT** Tangerine *Condition: Ripe Part: Peel / Zest*

**FLORAL** Hibiscus • Potpourri • Rose *Condition: Fresh, Dried*

**GREEN VEGETABLE** Caper • Dark Leafy Greens

**OTHER VEGETABLE** Beet / Beet Root • Mushrooms (Brown) • Olive (Black) • Onions (Raw) • Tomatoes / Sun-Dried

**HERBAL** Laurel / Bay Leaf • Rosemary • Oregano • Sage • Tea Leaf / Bergamot

**OTHER SPICES** Chinese Five Spice • Green Peppercorn • Licorice (Black) • Paprika / Pimenton • Soy

**ORGANIC EARTH** Forest Floor • Truffle / Mushrooms

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Blood • Iodine • Leather • Meat

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Almond / Marzipan • Pinenut • Pistachio • Walnut

**CHEMICAL COMPOUNDS** Oxidation • Volatile Acidity