



## BARONE RICASOLI

### CASALFERRO TOSCANA IGT

Casalferro is a wine with a modern approach evidencing the Ricasoli Barons' role as innovators in wine growing. The wine exalts the features of the Sangiovese in combination with Merlot and its long lineage.

PRODUCTION AREA Gaiole in Chianti

The grapes come from vineyards set 350 - 400 meters above sea level, mainly from the vineyard of the same name with southwest exposure, with a predominance of calcareous sandstone and Alberese stone.

Total production 98,000 bottles



### 1995

#### GROWING SEASON

One of the best harvests of recent years despite having a completely unusual development in the crucial stage. Repeated rains during September caused fear of a completely compromised harvest, but September was followed by an exceptional October. The grapes harvested in this second phase were perfectly mature and healthy and created fine wines with a rich polyphenol structure.

#### TASTING NOTES

"Casalferro 1995 is the best monovarietal Sangiovese in its vintage" according to the "Vini d'Italia" guide from Gambero Rosso - Slow Food, which awarded it three glasses for the first time.

GRAPE VARIETY:

Sangiovese

FERMENTATION TEMPERATURE:

33 - 35° C.

Maceration period: 18 days

AGEING:

18 months in barriques

Bottle ageing: 6 months

BOTTLING DATE:

June 1997