



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 106,000 bottles



1997 GROWING SEASON

One of the best harvests of recent decades, the outcome of an uncommonly fine season especially in the final stage. The Sangiovese's perfect ripening created wines with an intense ruby red color, a complex and lingering bouquet, a full and robust body and a fine structure. The grapes for Casalferro were harvested between October 7th and 10th.

TASTING NOTES

A great year for a great wine with a fine structure, heavy and enveloping with tannins of exemplary cleanliness, closing with a long, pleasing finish.

GRAPE VARIETY:
Almost all sangiovese

FERMENTATION TEMPERATURE:
33 - 35° C
Maceration period: 18 days

AGEING:
18 months in barriques
Bottle ageing: 5 months

BOTTLING DATE:
June 1999