



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.

PRODUCTION
135,000 bottles



2000 GROWING SEASON

Following a relatively mild and rainy spring came an unusually cool summer lasting until mid-August. Starting with the 15th of August, however, there was a hot spell that lasted 15 days. In the grapes already nearly fully mature, there was a considerable reduction in juice resulting in a more highly concentrated level of sugars. The harvest was begun early with Merlot on August 28th and Sangiovese on September 25th.

TASTING NOTES

The wine that in 1993, has re-launched Barone Ricasoli as fine premium wine producer, stands today out with a great balance and a round and elegant body.

GRAPE VARIETIES:
Sangiovese 75% and Merlot 25%

FERMENTATION TEMPERATURE:
33° C

Maceration period: 18 days for Sangiovese,
16 for Merlot

AGEING:
18 months in barriques of French oak
Bottle ageing: 3 months

BOTTLING DATE:
June 2002