



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 110,000 bottles



2001 GROWING SEASON

Further to an unusual mild and rainy winter, the vines began to sprouting up in the early spring. April and May were also very wet and mild with temperatures above the average of the period excepted on the eve of Easter Day - April 23rd - when the temperatures dropped suddenly and the hills surrounding Brolio turned white. Only at the beginning of the Summer when the Brolio vineyards were exposed to the high atmospheric pressure. July was stable with beautiful days while the month of August was hot and droughty. Some rain towards August 21st has damped the vines which had suffered the dry weather and the harvest could start the week immediately after: Chardonnay was picked on August 30th, Merlot on September 12th and Sangiovese as from September 23rd.

TASTING NOTES

Casalferro shows a velvety and voluptuous taste, with well balanced tannins.

GRAPE VARIETIES:
Sangiovese and Merlot

FERMENTATION TEMPERATURE:
33° C

Maceration period: 18 days for Sangiovese,
16 days for Merlot

AGEING:
18 months in french oak barriques
Bottle ageing: 3 months

BOTTLING DATE:
June 2003