



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.



2003 GROWING SEASON

The company opted to skip the poor vintage 2002 and to switch to the richest 2003 for this Casalferro. A long hot summer has kissed our vines that have survived the high temperatures thanks to the green harvest conducted in the vineyards. That operation has permitted the bunches to keep the right water reserve. The month of September was milder so the grapes could conclude the ripening cycle. The Merlot grapes were harvested on September 4th while the Sangiovese clusters were collected by the 15th. In early October the harvest was concluded.

TASTING NOTES

Deep black in colour with intense hints of soft fruit, pepper, spices and a fully elegant taste, Casalferro 2003 is pretty well rounded, fully equilibrated with an outstanding elegant aftertaste.

GRAPE VARIETIES:
Sangiovese and Merlot

FERMENTATION TEMPERATURE:
33° C

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

AGEING:
18 months in French oak barriques

BOTTLING DATE:
June 2005