



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.



2004 GROWING SEASON

Winter arrived at the end of December but lasted longer than usual. As expected, January was the coldest month of the year but the barometer continued to fall below zero until early March, sending temperature readings plummeting and covering Brolio in a thick blanket of snow. By contrast, temperatures rose steadily in April and May. This mild climate combined with moderate rainfall delayed the various growth phases, starting with the colouring of the fruit on the vine that started late, in mid-August.

TASTING NOTES

Deep and intense red colour, this wine offers impressive aromas of red berry forest fruits, pepper and spice. The palate displays both big backbone and enormous elegance, thanks to its long sojourn in bottles. It is full, majestic and harmonious with extraordinary length.

GRAPE VARIETIES:
Sangiovese and Merlot

FERMENTATION TEMPERATURE:
28-31° C

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

AGEING:
18 months in barrels of French oak

BOTTLING DATE:
July 2006