



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.



2005 GROWING SEASON

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April and the Sangiovese flowered at the end of May. Summer's moderate temperatures and rain accelerated the various growing phases. The Sangiovese started to colour on the vine towards the end of July, early compared to normal. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

TASTING NOTES

Muscular and harmonious, the nose offers sensations of plum, blackberry and delicate cherry. These aromas are echoed on the palate where they are flanked by embracing notes of chocolate. Deep ruby, almost purple, in appearance, its colour confirms the taste sensations. Extremely ageable.

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:

June 2007