



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. Casalferro



2006 GROWING SEASON

Very rigid winter days with temperatures often below zero (minimum registered: -11°C 5th January), until March. April and May were quite rainy with average temperatures around 11-12° degrees. The growing phase of the grape-vine started again with the opening of the buds taking place at the end of April, the flowering took place regularly in the month of May. The summer months were mild (20°C-24°C) with scarce rainfall. Then, around the 20th August, there was a net turnabout: warm, sunny days marked the last decade of the month, all September and the first fortnight in October. A set of much longed-for factors making it possible for the grapes to reach a perfect maturation. The harvest started in the beginning of September with Merlot followed by Sangiovese as from 20th September.

TASTING NOTES

Intense and full after-nose forwardness: vinous and flowery with notes ranging from geranium to rose Fruity with strong scents of black cherries; nutty and spicy going from pepper to cinnamon, chocolate and vanilla. Full-bodied and structured palate revealing a medium acidity which is never aggressive or astringent. Very long and warm finish.

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