



BARONE RICASOLI

CASALFERRO TOSCANA IGT

Casalferro is the result of developments initiated in the 1990s, when Francesco Ricasoli took over the firm and inspired him to begin his research into modern methods. This wine justifies those who believe that the best expression of a terroir is when the typicality of a grape variety takes on completely new properties that are impossible to replicate in other places with the same characteristics. Today, Casalferro is a single varietal Merlot from a single plot of land which has reached the very pinnacle of grace and intensity.

VINEYARD LOCATION Gaiole in Chianti

The Casalferro vineyard has an elevation of 400 metres and faces south. The land forms part of the geological formation 'Monte Morello' and is Paleocene-Eocene in origin. The soil is brown with a fine clay structure, very chalky, with a sub alkaline pH and little organic content. It is well drained, very stony and has average water-holding capacity.



2007 GROWING SEASON

A total lack of winter cold, the right amount of rain and a sudden change in temperature led in some areas to budding as early as the first week in April.

The spring months were marked by rain and high temperatures which fostered perfect fruit set.

The summer months were hot with relatively cool nights and little but well dispersed rain which allowed the grapes to ripen very evenly – earlier with respect to previous seasons.

TASTING NOTES

The intensely warm and complex balsamic notes are the most striking characteristics of this cru. Vigorous and powerful, containing mineral and spicy notes – in this harsh but generous territory even Merlot is "Sangiovizized"!

GRAPE VARIETY:
100% Merlot.

FERMENTATION TEMPERATURE:
7-9 days on the skins.

AGEING:
Ageing for a period of 18 months into new oak barrels – French (90%) and American (10%).

BOTTLING DATE:
4 and 5 August 2009.