



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, southeast. 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.



2011 GROWING SEASON

Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

TASTING NOTES

This monovarietal merlot stands out for its balsamic, mineral and spicy notes that cover the black and red berries at the beginning, but then have to surrender to them as they appear and amplify in the glass during the tasting. Young and exuberant. Rich, vigorous and powerful. A delicious wine to drink straight away. A wine also able to defy time. It can be enjoyed for a long time.

GRAPE VARIETY:
100% Merlot.

FERMENTATION TEMPERATURE:
The thermo-regulated fermentation occurs between 24°C and 27°C takes 14-18 days.

AGEING:
18/21 months into oak barrels and tonneaux.