BARONE
RICASOLI

CASALFERRO
TOSCANA IGT

Casalferro was first produced in 1993 upon Francesco Ricasoli's arrival at the company, and since then inspired him to begin his research into modern methods. Produced only during the best years, Casalferro is a pure Merlot from the vineyard of the same name, a single plot of land, located at 400 m above sea level facing south-southeast. The soil is brown with a fine clay structure very chalky and little organic content.

PRODUCTION AREA
Estate vineyard

2013
GROWING SEASON

The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures. Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness.
To sum up, a quality harvest with healthy, perfectly ripe grapes. Merlot this year is fresh and of a deep ruby-violet color.

TASTING NOTES

Intense ruby red in color. The nose is powerful with balsamic eucalyptus tones and ripe red fruit aromas. The wine is elegant and sharp with soft tannins. Excellent persistence smell taste. A cru of merlot that reflects the terroir of Brolio.

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.

BOTTLING:
July 2015