



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



2015 GROWING SEASON

The growing season 2014/2015 was quite regular without extreme events. Winter was mild with temperatures falling to freezing only at the end of December and in January and February. Spring was also regular. Although a little cold at the beginning, temperatures began to rise and were average afterwards. May and June were warm favoring a perfect flowering and veraison. Rainfall was not excessive, about 150 mm.

Summer began earlier, with high temperatures already at the end of June when we recorded peaks of even 34-35 °C (93.2-95 °F). July was also particularly warm, above all in the first decade, with peaks of even 40 °C (104 °F). Rainfall was scarce (about 100 mm), but the good water supplies during the winter and spring months prevented drought stress. September and October showed perfect weather conditions, with significant day-to-night temperature ranges, favoring the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Intense ruby red in color. Black nuts, vanilla and spices on the nose. Elegant and velvety tannins ensure a long, persistent and enveloping finish.

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:
31/05/2017, 14/07/2017