



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.

Total production 110,000 bottles Casalferro



1996 GROWING SEASON

An uncommon summer of frequent rains was followed by a long succession of beautiful days with high temperatures from late August throughout October that made for optimal ripening of the Sangiovese. The reds of this vintage are large and round with a nice texture of tannins.

TASTING NOTES

For the first time in the Casalferro grape mix, Sangiovese appears with Merlot, in a blend that matches this wine's defining great structure with a truly rare softness and depth of tannins.

GRAPE VARIETY:
Sangiovese

FERMENTATION TEMPERATURE:
33 – 35° C.

Maceration period: 18 days

AGEING:
18 months in barriques
Bottle ageing: 6 months

BOTTLING DATE:
Giugno 1998