



## 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.

Production 110,000 bottles



### 1998 GROWING SEASON

A spring of heavy rains was followed by a long, hot summer with high temperatures for about 40 days, which partly slowed the plant development. A cool September brought the red grapes to perfect maturation and they were harvested starting mid-month. The Merlot used for the Casalferro was harvested starting September 15 and the Sangiovese starting September 28. The harmonious richness of polyphenols, acidity and alcohol produced wines of nice structure and excellent balance.

### TASTING NOTES

An expansive bouquet in which red berries, violet, and wilted rose can be discerned. The body is caressing with nice tannins, a long lingering finish.

#### GRAPE VARIETIES:

Sangiovese 75% and Merlot 25%

#### FERMENTATION TEMPERATURE:

33° C

Maceration period: 18 days for Sangiovese, 16 for Merlot

#### AGEING:

18 months in barriques of French oak  
Bottle ageing: 4 months

#### BOTTLING DATE:

June 2000