



## 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 138,000 bottles



### 1999

#### GROWING SEASON

A spring with mild temperatures and rainy spells saw the reawakening of the vines at the beginning of April followed by regular plant growth. In June and July, temperatures were slightly below average, leading to the veraison in early August. An August with some very high temperatures, attenuated by various rains, and then a sunny September led to an early ripening of the grapes.

#### TASTING NOTES

Great elegance supported by aromas that are reminiscent of viola and plums and a well-structured body with soft tannins.

#### 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 2001