



RICASOLI

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CASALFERRO 2018

IGT Toscana

100% Merlot

VINEYARD

Casalferro 2018 is a selection of Merlot grapes coming from three different vineyards: Vigna Casalferro, Vigna Pecchierino, and Vigna Sodacci.

Vigna Casalferro: Surface area: 5 ha | Planted in: 1993 | Altitude: 400 m.a.s.l. | Exposure: South

Vigna Pecchierino : Surface: 3,25 ha | Planted in: 2001|Altitude 400 m.a.s.l. | Exposure: Northwest

Vigna Sodacci: Surface: 4,22 ha | Planted in: 2003 | Altitude: 500 m.a.s.l. | Exposure: South

The training system for the three vineyards is spurred cordon. The rootstock is 181. The average planting density is 5.500 - 6.600 plants/ha.

SOIL

Vigna Casalferro: Arenarie (sand and rocks), Alberese (limestone).

Vigna Pecchierino: Alberese (limestone).

Vigna Sodacci: Arenarie (sand and rocks).

GROWING SEASON

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October.

HARVEST

The Merlot grapes were hand-picked starting from September 11 from Casalferro vineyard, on September 13 from Sodacci vineyard and, finally, on September 18 from Pecchierino vineyard.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 24°C-27°C, with 14-18 days of skin contact.

AGEING

21 months in tonneaux and barriques of which 30% are new oak and the remaining 70% are of second and third passage.

BOTTLING

17 March 2021

TECHNICAL DATA

Alcohol: 14.50% vol. | Total acidity: 5.65 g/l

pH: 3.40 | Net dry extract: 28.14 g/l

Total Polyphenols (in Gallic acid): 2,400 mg/l

