



BARONE RICASOLI

CASALFERRO TOSCANA IGT

Casalferro is the result of developments initiated in the 1990s, when Francesco Ricasoli took over the firm and inspired him to begin his research into modern methods.

This wine justifies those who believe that the best expression of a terroir is when the typicality of a grape variety takes on completely new properties that are impossible to replicate in other places with the same characteristics. Today, Casalferro is a single varietal Merlot from a single plot of land which has reached the very pinnacle of grace and intensity.

VINEYARD LOCATION Gaiole in Chianti

The Casalferro vineyard has an elevation of 400 metres and faces south, southeast.

The land forms part of the geological formation 'Monte Morello' and is Paleocene-Eocene in origin.

The soil is brown with a fine clay structure, very chalky, with a sub alkaline pH and little organic content. It is well drained, very stony and has average water-holding capacity.



2008



Gambero Rosso



AIS

91/100

Wine Spectator

Blend

100% Merlot

Fermentation temperature

The thermo-regulated fermentation occurs between 24°C and 27°C takes 14-18 days.

Ageing

18 months into oak barrels and tonneaux.

Bottling date

December 21st, 22nd 2010

Tasting notes

Intense and bright ruby red. Intense balsamic and spicy hints to the nose. Cocoa, pepper and liquorice and cinnamon blend with the fragrance of ripe red fruit. Massive and pleasant in the mouth, the red fruit mixes once again with the spices and the sweet and elegant tannins of the wood used for the ageing.

After a basically mild winter, in early spring there was too little rain. June, on the contrary, was unusually rainy, with precipitation of 80 mm in the first fifteen days alone. After the first half of the month, the rain ended and the temperatures were summery, within the average for the season and without any particular peaks. The rains began again only halfway through August and then again halfway through September. At the beginning of September, Merlot was harvested starting with the most mature grapes and finishing with the grapes located in higher zones. The fermentation process was very long, between 12 to 14 days, which resulted in optimal colour extraction.