



# RICASOLI

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## **CASALFERRO 2011**

**100% MERLOT**

**TOSCANA IGT**

### **VINEYARD**

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.

### **GROWING SEASON**

Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

### **WINEMAKING**

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

### **BOTTLING**

December 21st, 22nd 2010

