



RICASOLI

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CASALFERRO 2016

100% MERLOT

TOSCANA IGT

VINEYARD

Casalferro was first produced in 1993 when Francesco Ricasoli became president of the company. A pure Merlot produced only during the best years, Casalferro is obtained from the vineyard of the same name located at 400 meters above sea level and facing south. The brown clay loam soil with little organic content contributes to the exclusive personality of this great Chianti Merlot.

GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. It was rainy, about 440 mm. In the spring, temperatures were average, with the end of May and early June hot but humid. This diminished the fruit set causing a thinning effect in the clusters that was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry. End-July and Mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10-15°C at nights, favoring the accumulation of phenolic compounds.

WINEMAKING

The thermo-regulated fermentation occurs between 24°C and 27°C takes 14-16 days

BOTTLING

22 Novembre 2018

