

CASALFERRO 2020

Merlot 100%

Toscana Igt

VINEYARDS

Vigna Casalferro

Surface area: 5 ha | Planted in 1993 | Altitude: 400 m.a.s.l.
Exposure: South | Soil: Arenarie (sand and rocks), Alberese (limestone).

Vigna Pecchierino

Surface: 3,25 ha | Planted in 2001 | Altitude 400 m.a.s.l.
Exposure: Northwest | Soil: Alberese (limestone.)

Vigna Sodacci

Surface: 4,22 ha | Planted in 2003 | Altitude: 500 m.a.s.l.
Exposure: South | Soil: Arenarie (sand and rocks).

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.

GROWING SEASON

2020 has been characterized by lack of rain for most of the year, with a mild winter, an average spring, and a very hot summer. A couple of late showers in August brought some relief, even if September temperatures were above average, but with the expected diurnal range.

HARVEST

The Merlot grapes were hand-picked starting from September 15 from the Pecchierino vineyard, September 16th for the Sodacci vineyard and, finally, for the Casalferro vineyard on September 18th.

VINIFICATION

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.

BOTTILING 31 October 2023.

TECHNICAL INFO

Alcohol: 14.50% vol.	Total acidity: 5.88 g/l
pH: 3.22	Net dry extract: 28 g/l
Total polyphenols: 2050mg/l	

TASTING NOTES

Intense ruby red colour. Rich and complex nose, reminiscent of red fruit and plum mature. Soft and enfolding in the mouth, with velvety tannins. The finish is long, persistent and with a light boisé aftertaste.

AWARDS

96/100, Wine Spectator 2024
95/100, James Suckling 2024
95/100, Vinous 2024
93/100, Robert Parker_The Wine Advocate 2024

