



RICASOLI

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CASALFERRO 2010

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

The 2009-2010 growing season was fairly unusual, with a cold, snowy winter, rainy spring, hot summer, and variable weather in September and October. Thanks to the snowfall and rains there was no risk of drought, and the vines worked steadily and well. The considerable day-night temperature excursions at the end of August and the beginning of September allowed the grapes to have the right sugar concentration, good acidity and color extraction. The Merlot was harvested from the second to the twenty-fourth of September. The grapes, which were beautiful and perfectly healthy, fermented in upright casks for 12-14 days, yielding wines with an average alcohol content of 14%, above average total acidities, and slightly lower than usual PH. Excellent the phenolic and the color extraction. At the end of the alcoholic fermentation, the wine was already clean and elegant.

WINEMAKING

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

BOTTLING

September 2012

