



RICASOLI

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CASALFERRO 2019

IGT Toscana

100% Merlot

VINEYARD

Casalferro 2018 is a selection of Merlot grapes coming from three different vineyards: Vigna Casalferro, Vigna Pecchierino, and Vigna Sodacci.

Vigna Casalferro: Surface area: 5 ha | Planted in: 1993 | Altitude: 400 m.a.s.l. | Exposure: South

Vigna Pecchierino : Surface: 3,25 ha | Planted in: 2001|Altitude 400 m.a.s.l. | Exposure: Northwest

Vigna Sodacci: Surface: 4,22 ha ! Planted in: 2003 | Altitude: 500 m.a.s.l. | Exposure: South

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.

SOIL

Vigna Casalferro: Arenarie (sand and rocks), Alberese (limestone).

Vigna Pecchierino: Alberese (limestone).

Vigna Sodacci: Arenarie (sand and rocks).

GROWING SEASON

The climate in 2019 was very variable but with temperatures overall average. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains.

HARVEST

The Merlot grapes were hand-picked starting from September 11 from Casalferro vineyard, on September 13 from Sodacci vineyard and, finally, on September 18 from Pecchierino vineyard.

WINEMAKING

Fermentation in stainless steel tanks 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.

BOTTLING

22 April 2022.

TECHNICAL DATA

Alcohol: 14.50% vol. | Total acidity: 5.92 g/l

pH: 3.28 | Net dry extract: 29.63 g/l

Total Polyphenols (in Gallic acid): 2318 mg/l

