



RICASOLI

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CASALFERRO 2016

IGT Toscana

100% Merlot

VINEYARD

Planted in: 1993 | Density: 5500-6600 plants/ha
Surface area: 5ha | Training: spurred cordon
Altitude: 400m | Clone: 181
Exposure: South | Rootstock: 420A

SOIL

The brown clay loam soil with little organic content contributes to the exclusive personality of this great Merlot.

GROWING SEASON

The autumn and winter were very mild this year, with below-freezing temperatures only in part of January. In the spring, temperatures were average, with the end of May and early June hot but humid. 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 and a drop of as much as 10-15°C, at nights.

HARVEST

The grapes were harvested from Casalferro vineyard on September 8 to 12, 2016.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-18 days of skin contact.

AGEING

18 months in tonneaus 30% new.

BOTTLING

22 November 2018

TECHNICAL DATA

Alcohol: 14% vol. | Total acidity: 5,82 g/L
pH: 3,25 | Non-Reducing Extract: 29,05 g/L
Total Polyphenols (in Gallic acid): 2367 mg/L

