

CASALFERRO



BARONE
RICASOLI

THE WINE - VINTAGE YEARS - RECOGNITIONS



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TOSCANA IGT

Casalferrò is a wine with a modern approach evidencing the Ricasoli Barons' role as innovators in wine growing. The wine exalts the features of the Sangiovese in combination with Merlot and its long lineage.

PRODUCTION AREA

Brolio, Gaiole in Chianti

The grapes come from vineyards set 350 - 400 meters above sea level, mainly from the vineyard of the same name with southwest exposure, with a predominance of calcareous sandstone and Alberese stone.



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VINTAGE YEARS

2006

Very rigid winter days with temperatures often below zero (minimum registered: -11°C 5th January), until March. April and May were quite rainy with average temperatures around 11-12° degrees. The growing phase of the grape-vine started again with the opening of the buds taking place at the end of April, the flowering took place regularly in the month of May. The summer months were mild (20°C-24°C) with scarce rainfall. Then, around the 20th August, there was a net turnabout: warm, sunny days marked the last decade of the month, all September and the first fortnight in October. A set of much longed-for factors making it possible for the grapes to reach a perfect maturation.

The harvest started in the beginning of September with Merlot followed by Sangiovese as from 20th September.

Blend

Sangiovese and Merlot

Fermentation temperature

28-31° C

Maceration period

18 days for the Sangiovese, 16 for the Merlot

Oak-maturation

18 months in barrels of French oak

Tasting notes

Intense and full after-nose forwardness: vinous and flowery with notes ranging from geranium to rose
Fruity with strong scents of black cherries; nutty and spicy going from pepper to cinnamon, chocolate and vanilla. Full-bodied and structured palate revealing a medium acidity which is never aggressive or astringent.
Very long and warm finish.



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2005

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April and the Sangiovese flowered at the end of May. Summer's moderate temperatures and rain accelerated the various growing phases. The Sangiovese started to colour on the vine towards the end of July, early compared to normal. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

Blend	Sangiovese and Merlot
Fermentation temperature	28-31° C
Maceration period	18 days for the Sangiovese, 16 for the Merlot
Oak-maturation	18 months in barrels of French oak
Bottling	June 2007
Notes on Casalferro 2005	Muscular and harmonious, the nose offers sensations of plum, blackberry and delicate cherry. These aromas are echoed on the palate where they are flanked by embracing notes of chocolate. Deep ruby, almost purple, in appearance, its colour confirms the taste sensations. Extremely ageable.

2004

Winter arrived at the end of December but lasted longer than usual. As expected, January was the coldest month of the year but the barometer continued to fall below zero until early March, sending temperature readings plummeting and covering Brolio in a thick blanket of snow. By contrast, temperatures rose steadily in April and May. This mild climate combined with moderate rainfall delayed the various growth phases, starting with the colouring of the fruit on the vine that started late, in mid-August.

Blend	Sangiovese and Merlot
Fermentation temperature	28-31° C
Maceration period	18 days for the Sangiovese, 16 for the Merlot
Oak-maturation	18 months in barrels of French oak
Bottling	July 2006
Notes on Casalferro 2004	Deep and intense red colour, this wine offers impressive aromas of red berry forest fruits, pepper and spice. The palate displays both big backbone and enormous elegance, thanks to its long sojourn in bottles. It is full, majestic and harmonious with extraordinary length.



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2003

The company opted to skip the poor vintage 2002 and to switch to the richest 2003 for this Casalferro. A long hot summer has kissed our vines that have survived the high temperatures thanks to the green harvest conducted in the vineyards. That operation has permitted the bunches to keep the right water reserve. The month of September was milder so the grapes could conclude the ripening cycle. The Merlot grapes were harvested on September 4th while the Sangiovese clusters were collected by the 15th. In early October the harvest was concluded.

Grapes	Sangiovese and Merlot
Fermentation temperature	33° C
Maceration time	18 days for Sangiovese, 16 days for Merlot
Ageing	18 months in French oak barriques
Bottling	June 2005
Winemaker's notes	Deep black in colour with intense hints of soft fruit, pepper, spices and a fully elegant taste, Casalferro 2003 is pretty well rounded, fully equilibrated with an outstanding elegant aftertaste.

2001

Further to an unusual mild and rainy winter, the vines began to sprouting up in the early spring. April and May were also very wet and mild with temperatures above the average of the period excepted on the eve of Easter Day – April 23rd – when the temperatures dropped suddenly and the hills surrounding Brolio turned white. Only at the beginning of the Summer when the Brolio vineyards were exposed to the high atmospheric pressure. July was stable with beautiful days while the month of August was hot and droughty. Some rain towards August 21st has damped the vines which had suffered the dry weather and the harvest could start the week immediately after: Chardonnay was picked on August 30th, Merlot on September 12th and Sangiovese as from September 23rd.

Grape varieties	Sangiovese and Merlot
Fermentation temperature	33° C
Maceration period	18 days for Sangiovese, 16 days for Merlot
Ageing	18 months in french oak barriques
Bottling	June 2003
Bottle ageing	3 months
Total production	110,000 bottles
Tasting notes	Casalferro shows a velvety and voluptuous taste, with well balanced tannins.



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2000

Following a relatively mild and rainy spring came an unusually cool summer lasting until mid-August. Starting with the 15th of August, however, there was a hot spell that lasted 15 days. In the grapes already nearly fully mature, there was a considerable reduction in juice resulting in a more highly concentrated level of sugars.

The harvest was begun early with Merlot on August 28th and Sangiovese on September 25th.

Grape varieties	Sangiovese 75% and Merlot 25%
Fermentation temperature	33° C
Maceration period	18 days for Sangiovese, 16 for Merlot
Ageing	18 months in barriques of French oak
Bottling	June 2002
Production	135,000 bottles
Bottle ageing	3 months
Tasting Notes	The wine that in 1993, has re-launched Barone Ricasoli as fine premium wine producer, stands today out with a great balance and a round and elegant body.

1999

A spring with mild temperatures and rainy spells saw the reawakening of the vines at the beginning of April followed by regular plant growth. In June and July, temperatures were slightly below average, leading to the veraison in early August. An August with some very high temperatures, attenuated by various rains, and then a sunny September led to an early ripening of the grapes.

Grape varieties	Sangiovese 75% and Merlot 25%
Fermentation temperature	33° C
Maceration period	18 days for Sangiovese, 16 for Merlot
Ageing	18 months in barriques of French oak
Bottling	June 2001
Production	138,000 bottles
Bottle ageing	4 months
Tasting Notes	Great elegance supported by aromas that are reminiscent of viola and plums and a well-structured body with soft tannins.



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1998

A spring of heavy rains was followed by a long, hot summer with high temperatures for about 40 days, which partly slowed the plant development. A cool September brought the red grapes to perfect maturation and they were harvested starting mid-month. The Merlot used for the Casalferro was harvested starting September 15 and the Sangiovese starting September 28.

The harmonious richness of polyphenols, acidity and alcohol produced wines of nice structure and excellent balance.

Grape varieties	Sangiovese 75% and Merlot 25%
Fermentation temperature	33° C
Maceration period	18 days for Sangiovese, 16 for Merlot
Ageing	18 months in barriques of French oak
Bottling	June 2000
Production	110,000 bottles
Bottle ageing	4 months
Tasting Notes	An expansive bouquet in which red berries, violet, and wilted rose can be discerned. The body is caressing with nice tannins, a long lingering finish.

1997

One of the best harvests of recent decades, the outcome of an uncommonly fine season especially in the final stage. The Sangiovese's perfect ripening created wines with an intense ruby red color, a complex and lingering bouquet, a full and robust body and a fine structure.

The grapes for Casalferro were harvested between October 7th and 10th.

Grape varieties	Almost all sangiovese
Fermentation temperature	33 °C -35°C
Maceration period	18 days
Ageing	18 months in barriques
Bottling	June 1999
Bottle ageing	5 months
Total production	106,000 bottles
Tasting notes	A great year for a great wine with a fine structure, heavy and enveloping with tannins of exemplary cleanliness, closing with a long, pleasing finish.



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1996

An uncommon summer of frequent rains was followed by a long succession of beautiful days with high temperatures from late August throughout October that made for optimal ripening of the Sangiovese. The reds of this vintage are large and round with a nice texture of tannins.

Grape varieties	Sangiovese
Fermentation temperature	33 °C -35°C
Maceration period	18 days
Ageing	18 months in barriques
Bottling	June 1998
Bottle ageing	6 months
Total production	110,000 bottles
Tasting notes	For the first time in the Casalferro grape mix, Sangiovese appears with Merlot, in a blend that matches this wine's defining great structure with a truly rare softness and depth of tannins.

1995

One of the best harvests of recent years despite having a completely unusual development in the crucial stage. Repeated rains during September caused fear of a completely compromised harvest, but September was followed by an exceptional October. The grapes harvested in this second phase were perfectly mature and healthy and created fine wines with a rich polyphenol structure.

Grape varieties	Sangiovese
Fermentation temperature	33 °C
Maceration period	18 days
Ageing	18 months in barriques
Bottling	June 1997
Bottle ageing	6 months
Total production	98,000 bottles
Tasting notes	“Casalferro 1995 is the best monovarietal Sangiovese in its vintage” according to the “Vini d’Italia” guide from Gambero Rosso – Slow Food, which awarded it three glasses for the first time.



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YEAR	EVENT/PUBLICATION	RATING	VINTAGE YEAR
2009	Wine Spectator, USA	92/100	2006
2009	Falstaff, Austria	92/100	2006
2009	Falstaff, Austria	92/100	2001
2009	International Wine & Spirits Competition	Gold medal, Best in Class	2006
2008	Wine Spectator, USA	92/100	2004
2008	I Vini d'Italia 2008 - Espresso	4 bottles	2004
2008	I Vini di Veronelli 2008	3 blue stars	2004
2008	Duemilavini 2008 - Ais	4 bunches	2004
2008	Guida dei Vini 2008 - Gambero Rosso - Slow Food	2 red glasses	2004
2007	Guida dei Vini 2007 - Gambero Rosso - Slow Food	Three Glasses	2003
2007	I Vini di Veronelli 2007	3 Super Stars	2003
2007	Annuario dei Migliori Vini 2007 - Luca Maroni	Selected	2003
2006	Wine Spectator, Usa	91/100	2003
2005	Decanter, UK	Silver Medal	2001
2005	Dina Viner, Svezia	92/100	2000
2003	Svijet u Casi, Croazia	92/100	2000
2004	Guida dei Vini 2004 Gambero Rosso - Slow Food	Two Red Cups	2001
2004	Guida dei Vini 2004 - Espresso	Wine of Excellence with 18.5/20	2001
2004	Duemilavini 2004 - Ais	Five Bunches	2001
2004	I Vini di Veronelli 2004	Three stars Super with 92/100	2001
2004	Annuario dei Migliori Vini 2004 Luca Maroni	87/100	2001
2003	Decanter, Uk	Highly Recommended	2000
2003	International Wine Challenge (Uk)	Trophy Red Wine	2000
2003	Vin & Mat (Svezia)	4 stars	1999
2003	Guida dei Vini 2003 Gambero Rosso - Slow Food	Two Red Cups	2000
2003	Guida dei Vini 2003 - Espresso	16.5/20	2000
2003	Duemilavini 2003 - Ais	Five Bunches	2000
2003	I Vini di Veronelli 2003	92/100	2000
2003	Annuario dei Migliori Vini 2003 Luca Maroni	Selected	2000
2002	Falstaff (Austria)	91/100	2000
2002	Vinum, Svizzera	16/20	1999
2002	Vin & Mat, Svezia	Four stars	1999
2002	Wine Spectator (Usa)	90/100	1999
2002	Wine Advocate, Usa	88/100	2000
2002	Guida dei Vini 2002 Gambero Rosso - Slow Food	Three glasses	1999
2002	Guida dei Vini 2002 - Espresso	16.5/20	1999
2002	Duemilavini 2002 - Ais	Five Bunches	1999
2002	I Vini di Veronelli 2002	90/100	1999
2001	Enogea	89/100	1999
2001	Falstaff, Austria	94/100	1999
2001	Wine Spectator, Usa	92/100	1998
2001	Wine Spectator, Usa	94/100	1997
2001	Guida dei Vini 2001 Gambero Rosso - Slow Food	Three glasses	1998
2001	Duemilavini 2001 - Ais	Five Bunches	1998
2001	I Vini di Veronelli 2001	89/100	1998



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YEAR	EVENT/PUBLICATION	RATING	VINTAGE YEAR
2001	Enogea	89/100	1999
2001	Falstaff, Austria	94/100	1999
2001	Wine Spectator, Usa	92/100	1998
2001	Wine Spectator, Usa	94/100	1997
2001	Guida dei Vini 2001 Gambero Rosso - Slow Food	Three glasses	1998
2001	Duemilavini 2001 - Ais	Five Bunches	1998
2001	I Vini di Veronelli 2001	89/100	1998
2000	Enogea	89/100	1998
2000	Falstaff, Austria	92/100	1997
2000	International Wine Cellar, Usa	89/100	1998
2000	Guida dei Vini 2000 Gambero Rosso - Slow Food	Three glasses	1997
2000	I Vini di Veronelli 2000	89/100	1997
1999	Enogea	91/100	1997
1999	Wine Spectator, Usa	90/100	1996
1999	Guida dei Vini 1999 Gambero Rosso - Slow Food	Three glasses	1996
1999	I Vini di Veronelli 1999	89/100	1996
1999	Grand Jury Européen	3rd place	1995
1998	Guida dei Vini 1998 Gambero Rosso - Slow Food	Three glasses	1995
1998	Wine Spectator	88/100	1995

