



RICASOLI

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Casalferro Toscana IGT 2015

GROWING SEASON

The growing season of 2014/2015 was quite regular without extreme events. Winter was mild with temperatures at freezing only during the end of December and for parts January and February. Although a little cold at the beginning, Spring also showed average temperatures followed by a warm May and June which favored a perfect flowering and veraison. Rainfall was not excessive at only about six inches. Summer began early with high temperatures by the end of June recorded at peaks between 93°F and 95°F. July was also particularly warm with peaks at around 104°F. Rainfall was scarce at approximately four inches, but ample water supplies during the Winter and Spring months prevented drought stress.

September and October showed perfect weather conditions with significant day-to-night temperature ranges favoring the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Intense ruby red in color. Black nuts, vanilla, and spices on the nose. Elegant and velvety tannins ensure a long, persistent, and enveloping finish.

GRAPE VARIETIES

100% Merlot

WINEMAKING NOTES

Thermo-regulated fermentation occurs between 75.2°F and 80.6°F over the course of 14 – 18 days.

AGING

21 months in French oak barriques and tonneaux followed by 3 to 6 months in bottle.

