



## Ricasoli

Antico Feudo  
Toscana IGT



### REGION

Tuscany

### VARIETY

Sangiovese 60%, Cabernet sauvignon 25%, Merlot 15%

**VINEYARD:** Altitude: 280-480 m a.s.l. Density: 5.500/6.600 plants/ha  
Exposure: South, south-ovest/south, south-east Training: spurred cordon and guyot  
**SOIL** Sangiovese is grown on a calcareous clay soil, commonly known as Alberese. Cabernet Sauvignon and Merlot are planted on the loamy soils close to the Arbia river valley.

**HARVEST** Grapes are harvested from the end of September to mid-October.

**WINEMAKING:** After racking, all three grapes are fermented in steel tanks for two weeks.

**AGEING** Ageing takes place over 8-9 months in tonneaux of the second and third passages.

**TECHNICAL DATA** Alcohol: 14% Vol. Total Acidity: 5,41 g/l pH: 3,36  
Non-Reducing Extract: 27,77 g/l Total Polyphenols (in Gallic acid ): 2415 mg/l