



## Ricasoli

Antico Feudo della Trappola  
Rosso  
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