

## ALBIA ROSE' 2021

Igt Toscana

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### GRAPE VARIETIES

Sangiovese, Merlot

### VINEYARD

Altitude: 250-300 m a.s.l.      Density: 6.600 plants/ha  
Exposure: South-Ovest/North      Training: spurred cordon

### SOIL

Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness.

### VINTAGE NOTES

The weather conditions were quite unusual on vintage 2021. Despite the frost of last April, the drought suffered in the summer months and the early ripening of the grapes, the wines yield healthy grapes and the quality is excellent.

### HARVEST

The Merlot grapes were harvested on September 2 and Sangiovese was picked on September 9, 2021.

### VINIFICATION

Vinification in stainless steel at controlled temperature of 12°-16°C (53.6°-60.8°F) for 25/30 days. Ageing takes place 3 months in stainless steel vats

### AGEING

Ageing takes place 3 months in stainless steel vat.s

### ANALYTICAL PARAMETERS

Alcohol: 13% vol      Total acidity: 6,13 g/l  
pH: 3,02      Net dry extract: 17,80 g/l

### TASTING NOTES

On the nose light wild strawberries, elder flowers and violet notes. On the palate, the attack is delicate with good acidity that gives this wine freshness and persistence.

