



RICASOLI

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ALBIA ROSÉ 2019 ROSÉ TOSCANA IGT

A fresh and fragrant wine that expresses the essence of the finest grapes selected for this vivacious rosé that can be served as an aperitif or in a variety of pairings.

PRODUCTION AREA

Toscana

GROWING SEASON

The growing season 2018-2019 was atypical. The autumn featured mild temperatures and low rain. Winter started off quite mild as well, then in January came on with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. However, grape flowering in the vineyards was regular. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains. These latter never led to issues in either the fruit set or the subsequent ripening of the grape clusters. The ripening began regularly at the beginning of August, with the first mature grapes seen by the end of August, early September. The harvest then began in early September with the Chardonnay grapes, followed by the first Merlots. The grapes were healthy and perfectly ripe, with good anthocyanin levels.

TASTING NOTES

Soft Pink color. On the nose, complex floral and wild strawberry aromas. Begins soft in the mouth, elegant and fresh; finish with excellent persistence.

GRAPE VARIETY

Sangiovese, Merlot

FERMENTATION TEMPERATURE

In stainless steel at controlled temperature of 12°C-16°C (53.6°-60.8°F) for 25/30 days.

AGEING

3 months In stainless steel vats

