



# RICASOLI

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## TORRICELLA 2019

100% Chardonnay

### Toscana IGT

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#### VINEYARD

Planted in: 2003 |Density: 6600 plants/ha  
Surface Area: 3.40 ha |Training: Guyot  
Altitude: 400-500m a.s.l.m |Clone: R3  
Exposure: East |Rootstock: 110R

#### SOIL

Macigno del Chianti, soil commonly called Arenarie, composed by sands and rocks, well drained and furnished with little organic matter. Torricella is obtained from a vineyard located at more than 400 meters above sea level.

#### GROWING SEASON

The 2018-2019 vintage followed yet another seasonal trend of its own. The autumn featured mild temperatures and slightly less rain than usual in that period of the year. Winter started off quite mild however January came 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. 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.

#### HARVEST

The grapes have been selected and hand-picked on September 5, 2019.

#### WINEMAKING

Cold maceration at 5°C for few hours without oxygen. Fermentation in stainless steel at 12°C - 16°C (53.6°-60.8°F) for 30 days

#### AGEING

9 months of ageing in tonneaux (20% new oak) with frequent bâtonnage.

#### BOTTLING

July 7, 2020.

#### TECHNICAL DATA

Alcohol: 13,50% |Total acidity: 6,38 g/l  
ph: 3,15 |Glucose/Fructose: 0,50 g/l

