



BARONE RICASOLI

ALBIA BIANCO TOSCANA IGT

Young and fragrant wine that is captivating and informal but by no means banal. Ideal for both an aperitif as well as a variety of different dishes.

PRODUCTION AREA
Toscana



2016 GROWING SEASON

The autumn and winter were very mild but rainy this year (about 440 mm). In the spring, temperatures were average, with the end of May and early June hot but humid. Summer was hot and dry. End-July and mid-August rains gave some relief to the plants, helping them during the period of veraison. Harvest began in early September, with temperatures mid-to-high for that period of the year during the day and a drop of as much as 10°-15°C at nights, favoring the accumulation of phenolic compounds.

TASTING NOTES

Pale straw yellow colour. The nose is elegant with hints of white peach, passion fruit and notes of orange blossom. Smooth and elegant is the entry on the mouth. A freshly scented skin balanced with minerality and fine acidity notes. Long on the palate with caressing aftertaste, that confirms the harmonious sensations on the nose.

GRAPE VARIETIES:

Sauvignon blanc, Chardonnay, Malvasia bianca

VINIFICATION:

Cold maceration at 5°C for few hours. Fermentation in stainless steel at 12°C-16°C.

AGEING:

3 months in stainless steel.