



BARONE RICASOLI

ALBIA ROSÉ TOSCANA IGT

Fresh, fragrant, pleasant with a complex bouquet: a rosé that shows off all the best characteristics of the finest grapes preserved with a screw cap to add a modern touch.

FOOD PAIRINGS

Delicious as an aperitif, serve with crudités and fresh cheeses, white meat and light cuisine.



2008 GROWING SEASON

After a substantially mild winter, in the first part of spring rains were scarce. On the contrary, June was characterised by unusually abundant precipitation, which reached 80mm in the first 15 days of the month. In the second half of the month the rains ceased and temperatures became summery, with averages in the norm for the season and without any particular highs. Thanks to the water accumulated during the month of June, the plants survived the summer drought without suffering water stress.

The Merlot was harvested in early September, and lengthy fermentation has meant excellent extraction of colours. The Sangiovese last grape to be harvested developed superb aromas and extractions of colour thanks to the broad temperature ranges between day and night during September.

TASTING NOTES

Presenting a pale pink (peach flower) colour, with very flowery aromas on the nose, scents of rose and violet, and fruity hints of strawberry and raspberry. The harmony between the freshness and sweetness of the fruit is very persistent in the mouth.

GRAPE VARIETIES:

Sangiovese and Merlot

FERMENTATION TEMPERATURE:

about 30/40 days at 11/16°C

AGEING:

In stainless steel vats

BOTTLING DATE:

Mid January