



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.



2007 GROWING SEASON

2007 will go down in records as the hottest year in the last two centuries: both winter and spring registered temperatures much higher than the average.

At Brolio, they failed to fall below zero during the winter, and rainfall was also very limited.

A cooler than average summer allayed the risk of heat stress, allowing the grapes to ripen to perfection and attain a perfect level of maturation.

TASTING NOTES

Presenting a pale pomegranate pink colour, this wine has very flowery aromas with hints of cassis on the nose and a soft, velvety palate whose freshness owes much to the excellent acidity; elegant notes of caramel are discernible. The finish is pleasant and lingering.

GRAPE VARIETIES:

Sangiovese 80% and Merlot 20%

FERMENTATION TEMPERATURE:

14/20°

AGEING:

Approximately 12 hours at low temperature (14/20°C)

BOTTLING DATE:

End of March/early April