



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.



2009 GROWING SEASON

After a mild winter, spring set off with quite rigid temperatures but they gradually rose as the season wore on with peaks over 30°C at the end of May, also rainfall was stable around 200mm. The summer was characterized by very hot days especially during the early hours in the afternoon during the months of July and August with temperatures often over 35°C. The rainfall, never heavy and without hail, was concentrated during the months of June and July. Towards the end of summer, from the 15th to the 20th September, a continuous rainfall refreshed the soil that was very dry due to a long period without rain. Autumn was initially mild and dry, with a brisk fall in temperature, even down to 10°C; during the same period the rainfall intensified. The heavy spring and winter rains created a good water reserve allowing the plants to regularly carry out all of their growth phases. Despite the strong heat which had characterized the months of July and August, the mid-September rains and the lower temperatures, permitted the phenol ripening to be end.

Merlot grapes were harvested from August 26th to September 15th and Sangiovese was picked from October 10th to October 20th. The grapes were healthy, perfectly ripe, with good sugar content.

TASTING NOTES

The colour is delicate pink. The nose is fresh with hints of scented flowers (geranium, pansy, peppermint) and citrus fruit appeal (cedar, raspberry). On the palate, the wine delivers lovely and sweet notes of cherries and strawberries. The freshness given by the right acidity stimulates the palate. The finish is clean and persistent.

GRAPE VARIETIES:

Sangiovese and Merlot

FERMENTATION TEMPERATURE:

11/16°C

AGEING:

In stainless steel vats

BOTTLING DATE:

Mid January 2010