



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



2010 GROWING SEASON

This year the seasons were normal: a cold, snowy winter, a wet spring, a hot summer, and variable weather in September and October leading up to the 2010 harvest. Bud break was in mid-April, while the veraison, which did take place later than in previous vintages, was uniform over all of the grape bunches. The grapes ripened evenly, and the bunches presented high sugar and anthocyanin concentrations.

The basic Merlot selected for Albia, which was harvested on September 2, presented good acidity and delicate aromas. The Sangiovese used in the blend was harvested on about September 20.

TASTING NOTES

Rose petal pink, with delicate rose and violet notes on the nose, supported by strawberries and raspberries. Its freshness and charm make it perfect for tasty antipasti and simple, perfectly cooked dishes.

GRAPE VARIETIES:

Sangiovese and Merlot

FERMENTATION TEMPERATURE:

about 30/40 days at a temperature of 11°C/16°C.

AGEING:

In stainless steel vats

BOTTLING DATE:

February 2011