



## 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



### 2011 GROWING SEASON

Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

#### TASTING NOTES

Pale pink in colour, brilliant and delicate. Elegant and high quality bouquet. Flowery, fresh recalling rose essence together with violet hints. A sweet and delicate entry to the mouth, pleasant, lingering and mineral. Surprising for its fragrance and cleanliness stimulating the tasting buds and appetite-whetting. Serve cool, very cool!

#### GRAPE VARIETIES:

Sangiovese and Merlot.

#### FERMENTATION TEMPERATURE:

About 25/30 days at a temperature of 12°C/16°C.

#### AGEING:

In stainless steel vats.