



## 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



### 2012 GROWING SEASON

Mild autumn with little rainfall. Heavy snowfall in February with cold temperatures for several days.

The spring was mild with average temperatures between 15 and 18°C; a little rainfall concentrated in the month of April allowed normal budbreak and good flowering.

The summer came early with high temperatures and a total absence of rain from mid June to the end of August. In early September abundant rainfall refresh the ground and the air allowing the vines to resume the ripening process and complete it in the best possible way.

The vintage 2012 turned out to be of good quality, with peaks of excellence in both the Merlot and the Sangiovese.

#### TASTING NOTES

Delicate rose petal. The palate is elegant, seductive with an excellent acid freshness. Its soft minerality and good persistence render this wine very drinkable.

GRAPE VARIETIES:  
Sangiovese, Merlot

FERMENTATION TEMPERATURE:  
in stainless steel tanks at 24°-27°C with 12/16 days of skin contact.

AGEING:  
in steel.