



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



2013 GROWING SEASON

The 2012 autumn and the 2012-2013 winter were among the rainiest of the last few years. The soil was wet for the whole winter season. This led to a good water supply. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures. The Merlot harvest started on September 4th base wine of the rosé, producing fresh wines with particularly spicy notes. These will later be blended with the Sangiovese - on September 27th in the early-ripening area - base fermented as white, without skins, which will give greater fruit and balance to our Albia 2013.

TASTING NOTES

Delicate rose petal color. Elegant bouquet of rose and violet, lightly spiced. The mouth is fresh, round, delicious with a caressing and mineral finish. Serve cool.

GRAPE VARIETIES:

Sangiovese, Merlot

VINIFICATION:

In stainless steel at controlled temperature of 12/16°C (53.6°-60.8°F) for 25/30 days.

AGEING:

5 months In stainless steel vats.