



RICASOLI

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ALBIA BIANCO 2017

Sauvignon Blanc, Chardonnay, Malvasia Bianca

BIANCO TOSCANA IGT

VINEYARD

A fresh and fragrant wine, easygoing yet refined, ideal for an aperitif as well as pairing with a variety of light dishes.

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

WINEMAKING

Cold maceration at 5°C for few hours. Fermentation in stainless steel at 12°C-16°C.

