



# RICASOLI

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## ALBIA BIANCO 2019

Sauvignon Blanc, Chardonnay, Malvasia Bianca

## BIANCO TOSCANA IGT

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### 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

The growing season 2018-2019 was an atypical season. The autumn featured mild temperatures and low rain. Winter started off quite mild as well, then in January came on the scene in its traditional guise, with temperatures below zero and heavy snowfall at the end of that month. Spring began with rising temperatures, but in May these plummeted with lows below 7-8°C accompanied by daily rains. However, grape flowering in the vineyards was regular. From early June, a fairly dry and warm period began, with maximum temperatures often above 35°C, but interspersed occasionally by short and intense rains. These latter never led to issues in either the fruit set or the subsequent ripening of the grape clusters. The ripening began regularly at the beginning of August, with the first mature grapes seen by the end of August, early September.

The harvest then began in early September with the Chardonnay grapes, followed by the first Merlots. The grapes were healthy and perfectly ripe, with good anthocyanin levels.

### WINEMAKING

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

