



RICASOLI

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ALBIA BIANCO 2022

Chardonnay, Malvasia Bianca, Sauvignon blanc

BIANCO TOSCANA IGT

SOIL

Vines grow on alluvial soils.

GROWING SEASON

The 2022 was year to remember for its bizarre climatic characteristics. After a mild and rainy autumn-winter season, the month of March, which started cold and dry, subsequently marked the beginning of an abnormally hot and rather dry period, with temperatures reaching up to 35°C. Of note during this dry stretch, the July 7 hailstorm that partly damaged the grape bunches on some vineyards, thankfully without compromising the quality of the grapes by harvest. The rains in mid-August, allowed the vegetative restart and consequently the veraison and ripening of the grapes.

HARVEST

The Chardonnay was harvested on August 17th; the Sauvignon at the end of the month of August and the Malvasia Bianca on the first ten days of September.

WINEMAKING

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

TECHNICAL DATA

Alcohol: 12% Vol. | Total acidity: 6,40 g/l
ph: 2,96 | Net dry extract: 17,89 g/l

