



RICASOLI

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ALBIA BIANCO TOSCANA IGT 2018

A fresh and fragrant and approachable yet refined wine, ideal for an aperitif as well as paired with light fare.

PRODUCTION AREA

Toscana

GROWING SEASON

Overall we can state that 2018 was a complex harvest due to the climate trends which tended to be more humid than past averages in the past, excellent summer temperatures, and a very dry period in the months of September and October. Thanks to good water levels in the soil, the vines never suffered water stress and the fruit ripened as expected. The grapes clusters exhibited high quality which, naturally, lend themselves to this high-quality blend.

TASTING NOTES

Pale yellow and straw-colored with aromas of elderflower, white peach, and grapefruit, the palate exhibits freshness and vibrant acidity for a clean and long finish.

GRAPE VARIETY

Sauvignon Blanc, Chardonnay, Malvasia Bianca

FERMENTATION TEMPERATURE

Cold maceration at 41°F for few hours followed by fermentation in stainless steel at 53.6°F and 60.8°F.

AGING

3 months in stainless steel tanks.

