



RICASOLI

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ALBIA ROSÉ TOSCANA IGT 2018

A fresh and fragrant wine which expresses the essence of the finest grapes selected for this vivacious Rosé. Ideal served as an aperitif and easily paired with meals.

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

Soft and pale in pink tones, the aromatics offer complex floral and wild strawberry notes. Delicate on the palate and elegant on the finish with fresh excellence and length.

GRAPE VARIETY

Sangiovese, Merlot

FERMENTATION TEMPERATURE

In stainless steel at controlled temperatures between 53.6° and 60.8°F) for 25 to 30 days.

AGING

3 months in stainless steel tanks.

