



## Ricasoli

Torricella  
Toscana IGT



### REGION

Toscana

### VARIETY

Mostly Chardonnay

Chardonnay of rare elegance obtained from a particularly suitable vineyard. Bottled after nine months of aging in barrels, the wine is complex, of character and great minerality; it can be appreciated even after many years in the bottle. It's the white soul of Brolio.

Vinification: Cold maceration at 5°C for few hours without oxygen. Fermentation in stainless steel at 12°C -16°C (53.6°-60.8°F) for 30 days

Ageing: 9 months in wood with skin contact.

### TASTING NOTES

On the nose there are scents of fresh flowers, elder flowers and wallflowers. On the palate, the balanced acidity enhances the freshness and the flavor of this wine. The excellent finish suggest the olfactory sensations. To be tasted even after some years in the bottle. An excellent wine to drink after a long ageing.