

## Ricasoli



Albia Rosé  
Toscana IGT



### REGION

Tuscany

### VARIETY

Sangiovese, Merlot

VINEYARD: Altitude: 250-300m a.s.l. | Density: 6.600 plants/ha  
Exposure: South-Ovest/North | Training: spurred cordon

SOIL: Vineyard soils vary greatly but all are strewn with stony fragments adding mineral richness.

HARVEST: September

WINEMAKING: In stainless steel at a controlled temperature of 12° C-16° C ( 53.6°-60.8°F) for 25/30 days.

TECHNICAL DATA: Alcohol: 13% vol. | Total acidity: 6,13 g/l pH: 3,02 |  
Net dry extract: 17,80 g/l