



BARONE RICASOLI

TORRICELLA IGT TOSCANA

Torricella, white wine rich in structure and complexity, enhances its personality with a Chardonnay and a Sauvignon blanc of Tuscan character. Fruit of a careful quality development both in the vineyard and in the cellars, this white wine is able to express the characteristics of a terroir often reputed for its famous "reds" only.

PRODUCTION AREA

Province of Siena

The Sauvignon blanc comes from a vineyard situated at 230 m a.s.l. on alluvial soil and the Chardonnay comes from different plots of which two estate vineyards; one located at 350 m a.s.l. on limestone-rich soil, the other at 460 m a.s.l. on sandy and pebbly soil.



2010

bottle size
LT 0,75

Blend
Chardonnay 80%, Sauvignon blanc 20%.

Fermentation temperature
Cold maceration for 12/16 hours without oxygen.
Fermentation at 12°C -16°C for 25/30 days.

Ageing
The 50% age in tonneaux, the rest in stainless steel for 6 months.
A further ageing of 3-4 months in the bottles occurs before the market release.

Bottling date
March 2011

Tasting notes
Bright, straw-yellow in colour.
Lively and elegant bouquet, flowery with hawthorn, elderflower, fruity with white peaches and apricots. Well-balanced palate, substantial and tasty, leaving a long aftertaste of peach, vanilla honey and fresh citrus notes.

This year the seasons were normal: a cold, snowy winter, a wet spring, a hot summer, and variable weather in September and October leading up to the 2010 harvest. Bud break was in mid-April, while the veraison, which did take place later than in previous vintages, was uniform over all of the grape bunches. The grapes ripened evenly, and the bunches presented high sugar and anthocyanin concentrations.

The Chardonnay was harvested from 16th to 21st September. The white grapes destined for Torricella were gathered in a perfect state of health and at the right level of ripeness with a good acidity.