



RICASOLI

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TORRICELLA 2018 100% CHARDONNAY.

TOSCANA IGT

VINEYARD

Ein Chardonnay von seltener Eleganz aus einer hierfür prädestinierten Lage. Der Wein wird nach 9 Monaten Ausbau im Holzfass abgefüllt und erweist sich vielschichtig, von Charakter und hervorragender Mineralität, auch noch nach vielen Jahren in der Flasche ausgezeichnet. Die weisse Seele von Brolio.

GROWING SEASON

Overall we can state that 2018 was a complex harvest due to the climatic trends which tended to be more humid than on average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The grapes brought to the cellars was of a very high quality, which leads us to hope for a high quality wine. At the end of August the Chardonnay grapes were handpicked. The grapes had excellent levels of natural acids, and Torricella 2018 will no doubt present outstanding structure.

HARVEST

The grapes were handpicked on September 12-13, 2018

WINEMAKING

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.

BOTTLING

September 24 - 25, 2019

ANALYTICAL PARAMETERS

Alcohol: 13,99%
ph: 3,09
Total acidity: 5,97 g/l
Non-Reducing Extract: 19,85 g/l

