



RICASOLI

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TORRICELLA 2017
PREVALENTLY MADE FROM CHARDONNAY.

TOSCANA IGT

VINEYARD

"Torricella, a historical label dating back to my great-grandfather's times, today is prevalently made from Chardonnay, which, after spending some months in wood barrels, is bottled in the subsequent year to the harvest". Francesco Ricasoli

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average

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

