

ALBIA 2023

Rosé Toscana IGT

GRAPE VARIETIES

Sangiovese, Merlot

VINEYARD

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

SOIL

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

VINTAGE NOTES

The 2023 was a particular year that required a great agronomic commitment in the management of the vineyard. Spring was cold in the first days of mid-March and early April, and quite rainy. The combination of continuous humidity and typical spring temperatures favoured a good flowering and fruit set, but also led to the onset of fungal diseases, affecting the inflorescences first and then the newly formed clusters. From mid-June, the weather shifted towards the typical Chianti summer: lack of rain except for two showers at the end of June and late August, with seasonal average temperatures, reaching peaks of 41°C in mid-August days.

VINIFICATION

Vinification in stainless steel at controlled temperature of 12°-16°C (53.6°-60.8°F) for 25/30 days.

AGEING

Ageing takes place 3 months in stainless steel vats.

ANALYTICAL PARAMETERS

Alcohol: 13% vol Total acidity: 6.45 g/l
pH: 3.09 Net dry extract: 19.51 g/l

