

TORRICELLA

Igt Toscana

100% Chardonnay

VINEYARD

Planted in: 2003

Surface area: 3.40 ha

Altitude: 400-500 m a.s.l.

Esposure: East

Density: 6.600 plants/ha

Training: Guyot

Clone: R3

Rootstock: 110R

SOIL

Macigno del Chianti, soil commonly called Arenarie, composed by sands and rocks, well drained and furnished with little organic matter.

GROWING SEASON

2022 is a year to remember for its bizarre climate characteristics. After a mild but rainy autumn-winter, the beginning of March was cold and dry, followed by a hot and dry period. It is worth mentioning a hailstorm on July 7th, which partly damaged the clusters of some vineyards, fortunately without compromising the final quality of the grapes. The rains that came in mid-August balanced the physiological condition of the vineyards, allowing the harvest of healthy and well-ripened grapes.

HARVEST

Grapes have been selected and hand-picked on August 20, 2022.

VINIFICATION

Cold maceration at 5°C for few hours without oxygen. Fermentation in stainless steel vats at 12°C-16°C for 30 days.

AGEING

9 months of ageing in tonneaux (20% new oak) with frequent bâtonnage

BOTTLING

November 2, 2023.

TECHNICAL DATA

Alcohol: 13.50% vol.

pH: 3.04

Total acidity: 6.25 g/l

Glucose/Fructose: 0.31 g/l



RICASOLI

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