



RICASOLI

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TORRICELLA 2024

Toscana IGT

GRAPE VARIETIES

Chardonnay

VINEYARD

Planted in: 2003 | Density: 6600 plants/ha
Surface Area: 3.40 ha. | Training: Guyot
Altitude: 400-500 m. a.s.l.m | Clone: R3
Exposure: east/southeast | Rootstock: 110R

SOIL

Macigno del Chianti, soil commonly called Arenarie, composed by sands and rocks, well drained and furnished with little organic matter. Torricella is obtained from a vineyard located at more than 400 meters above sea level.

GROWING SEASON

Following a mild winter with abundant rainfall, 2024 spring temperatures were normal, with significant precipitation, particularly in the early part of the season. Temperatures then rose sharply at the beginning of June, remaining above 30°C for the rest of the summer with little rainfall. However, the reserves accumulated during the winter enabled the production cycle to progress regularly and the grapes to ripen perfectly.

HARVEST

The grapes were handpicked at the end of August.

WINEMAKING

After criomaceration (5°C), the fermentation occurred in stainless steel tanks at controlled temperature (12-16°C) for 30 days.

AGEING

Aged in 500lt tonneaux - 20% new French oak and 80% used - for 9 months, before being bottled, aged for other 3 months and released on the market.

TECHNICAL DATA

Alcohol: 13,5% Vol. | Total acidity: 6,18 g/l
pH: 3.14 | Sugars: 0.31 g/l (Glucose/Fructose)

