



RICASOLI

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TORRICELLA 2020

100% Chardonnay

Toscana IGT

VINEYARD

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

Autumn was very rainy and quite cold. Winter was mild and not particularly rainy. Spring therefore continued with average temperatures and scarce rainfall. What characterized the summer of 2020 was the almost total absence of precipitation, with a total of about 30 mm. No particular vegetative difficulties of the plants were observed in this period, thanks to a careful management of the vineyards and soils. Finally, the month of October displayed all its typical characteristics: lower temperatures during the night, an alternation of rainy and sunny days, which however have allowed an end of the harvest with excellent grape quality.

HARVEST

The grapes have been selected and hand-picked on September 19, 2020.

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

BOTTLING

December 21, 2021.

TECHNICAL DATA

Alcohol: 14% Total acidity: 5,97 g/l
ph: 3,03 Glucose/Fructose: 0,45 g/l

