

ALBIA BIANCO 2023

Igt Toscana

GRAPE VARIETIES

Chardonnay, Malvasia Bianca, Sauvignon

VINEYARDS

Altitude: 250m a.s.l.

Density: 6.600 plants/ha

Esposure: South-Ovest

Training: Guyot

SOILS

Vineyard grow on alluvial soils.

GROWING SEASON

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 favored a good flowering and fruit set, but also let 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.

HARVEST

The grapes were harvested in the first decade of September.

VINIFICATION

Cold maceration at 5°C for few hours. Fermentation in stainless steel at 12°C-16°C.

AGEING

3 months in stainless steel vats.

TECHNICAL DATA

Alcohol: 12.5% Vol.

Total acidity: 6.34 g/l

pH: 3.09

Net dry extract: 18.41 g/l

