RICASOLI
1 1 4 1

TORRICELLA 2023
100% Chardonnay
Igt Toscana

VINEYARD
Planted in 2003
Surface Area: 3.40 ha
Altitude: 400-500m a.s.l.
Exposure: East

Density: 6600 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
The 2023 vintage can be characterized by a winter with abundant rain which continued into spring with temperatures well below the seasonal average. The spring rains allowed the vines to develop an excellent leaf wall. Rising late spring temperatures favored good flowering and fruit set. From mid-June, it was the typical Chianti summer, characterized by high temperatures and with very little rain. These conditions and the significant temperature variations between day and night favored the acculumation of aromatic flavors. Despite some heat spikes in August, water stress was avoided thanks to the spring reserves and careful vineyard management.

HARVEST
The grapes were carefully selected and harvested by hand in the early cool hours of the morning, in the middle of August.

WINEMAKING
Cold maceration for one night on the skins at 5°C, without oxygen.
Fermentation in stainless steel vats at 12°C-16°C (53.6°-60.8°F) for 30 days.

AGEING
The wine was aged on the yeasts with frequent batonnages, in selected tonneaux using 20% new wood, for approximately 10 months. The malolactic fermentation was spontaneous and carried out partially to give the wine a freshness and a crunchiness.

TECHNICAL DATA
Alcohol: 14%
pH: 3.18

Total acidity: 5.76 g/l
Glucose/Fructose: 0.13 g/l

TASTING NOTES
Straw yellow color with vivid green highlights. On the nose, hints of white flowers, medlar, apple and pineapple, together with delicate and enveloping notes of vanilla. On the palate, it is full, structured and with good acidity, followed by a pleasant savory and mineral texture and a long, persistent finish. Characteristics that predict this wine's discreet ability to defy time.