

TORRICELLA



THE WINE - VINTAGE YEARS - RECOGNITIONS



BARONE
RICASOLI

TORRICELLA



CHARDONNAY DI TOSCANA IGT

Tradition has it that the harvest at Brolio always starts with the grapes in the small three-hectare Torricella vineyard that was planted to chardonnay at the end of the 1980s.

The wine produced from this fruit is named for the vineyard. It is a Chardonnay with a Tuscan character, full of backbone and personality; a distinctive white that embodies the characteristics of the terroir of Brolio as well as any of the estate's famous reds.

PRODUCTION AREA

Brolio, Gaiole in Chianti

The vineyard is set 350 meters above sea level, on mid hill land with sedimentary origins, full of sand and pebbles.



BARONE
RICASOLI

TORRICELLA

VINTAGE YEARS

2008

Mild winter temperatures and ideal rainfall levels followed by a sudden rise in temperature triggered the start of budbreaking in the first week of April in some zones. The rainfall (173 mm) combined with high temperatures (reaching over 30°C) ensured that the fruit developed perfectly during the spring. The summer was hot but rather cool overnight (ranging from 35°C during the day to 18-20°C at night) with limited but well-balanced rainfall, allowing the fruit to colour uniformly on the vine earlier than in previous years. Harvesting began on 28 August with the careful process of gathering the grapes in cases, enabling us to obtain fruit that was excellent in terms of both health and quality. These conditions made this one of the best in recent growing years.

Blend

Chardonnay

Cold maceration

4°C for 6 hours without oxygen

Fermentation

At a very low temperature (14/20°)

Maturation

Two-thirds in new barriques, the rest in stainless steel. The part aged in barriques is subject to lees stirring: initially every day, then less often.

Bottling

May 2009

Ageing

3 months

Tasting notes

The wine shows a bright straw yellow colour with amber/emerald green hints. An approachable flowery bouquet of iris and tropical aromas of pineapple, banana and yellow plum. Spicy with a hint of toasting typical of the Allier and Tronçais oak where the fermentation was terminated and where it aged for long months. The wine gives a fresh, mineral, velvety, young and strong and supporting taste to the palate and it is persistent and memorable between one sip and another...



BARONE
RICASOLI

TORRICELLA

VINTAGE YEARS

2007

Mild winter temperatures and ideal rainfall levels followed by a sudden rise in temperature triggered the start of budbreaking in the first week of April in some zones. The rainfall (173 mm) combined with high temperatures (reaching over 30°C) ensured that the fruit developed perfectly during the spring. The summer was hot but rather cool overnight (ranging from 35°C during the day to 18-20°C at night) with limited but well-balanced rainfall, allowing the fruit to colour uniformly on the vine earlier than in previous years. Harvesting began on 28 August with the careful process of gathering the grapes in cases, enabling us to obtain fruit that was excellent in terms of both health and quality. These conditions made this one of the best in recent growing years.

Blend	Chardonnay
Cold maceration	4°C for 6 hours without oxygen
Fermentation	At a very low temperature (14/20°)
Maturation	Two-thirds in new barriques, the rest in stainless steel. The part aged in barriques is subject to lees stirring: initially every day, then less often.
Bottling	June 2008
Ageing	3 months
Tasting notes	Bright straw-yellow with green highlights hinting at the wine's freshness. Interesting fruity notes on the nose suggest more complex, almost tropical aromas of pineapple, banana and vanilla. The palate's superb acidity gives the wine cellarability and extraordinary length. Fermentation and ageing in selected barriques imbue the Torricella with mineral tones and nuances of charred oak

2006

Winter lasted until March. April and May were rainy and the summer showed moderate temperatures and limited rainfall. However, on 20 August the weather changed abruptly and the last 10 days of the month were hot and sunny. This trend continued into September and the first half of October and was characterised by temperatures that varied by more than 10/15 degrees between the scorching days and cool nights. On 30 August we began to harvest the Chardonnay. In our opinion, the 2006 vintage is the best to come out of the last 15 years. It displays superb aromatic complexity, good alcohol content and excellent polyphenolic structure.

Blend	Chardonnay
Cold maceration	4°C for 6 hours without oxygen
Fermentation	At a very low temperature (14/20°)
Maturation	Two-thirds in new barriques, the rest in stainless steel. The part aged in barriques is subject to lees stirring: initially every day, then less often.
Bottling	May 2007
Ageing	3 months
Tasting notes	Strongly fruity nose, round body with mineral sensations and a lovely long finish. Notable for its freshness.



TORRICELLA

VINTAGE YEARS

2005

Wintry and snowy winter, sunny and mild spring, warm summer cooled by some rainfall: this was the 2005 seasoning. The maturation of the grapes has gone through gently and on September 5th we were ready for the harvesting of the Chardonnay bunches. The analytical tests were conducted on beautiful, healthy grapes. The results have been more than satisfactory.

Grapes

Fermentation

Ageing

Bottling

Bottle ageing

Tasting Notes

Chardonnay

Stainless steel tanks

Partly in stainless steel tanks and partly in new barriques for a few months

May 2006

3 months

Displays an outstanding freshness, due either to the peculiarity of the vintage either to the vinification and ageing methods used. Round structure, mostly fruity on the nose with mineral hints and a long lingering aftertaste.

2004

The summertime 2004 had gone through mild temperatures and slow rainfall, having thus delayed the phenological stages of the vines. Therefore the harvest started by mid September only. The grapes were then healthy and fully matured.

All the Chardonnay grapes of the Brolio estate were collected by September 15th.

Grapes

Fermentation

Maturation

Bottling date

Bottle ageing

Total production

Tasting notes

Chardonnay

In stainless tanks

9 months in barriques

June 2005

3 months

25,000 bottles

The wine shows a brilliant straw-yellow colour, delicate roasted hints, clean honey scents, round and velvety taste. These characteristics make this wine delicate and tasteful.



BARONE
RICASOLI

TORRICELLA

VINTAGE YEARS

2003

The exceptional heat wave, with temperatures ranging often above 35°C with no rain at all, (40 mm were recorded in five months period only), had made the 2003 summertime, the hottest season we can recall, thus causing important difficulties to the youngest plants and ripening problems during the delicate phase of the vine growing cycle. The medium-high to the excellent quality standards of the wine Despite the reduced yields crops, the grapes show a medium-high to outstanding quality levels, with high sugar concentration.

The Chardonnay grapes were picked on August 18th

Grapes

Fermentation

Maturation

Bottling

Total production

Bottle ageing

Tasting notes

Chardonnay

In stainless steel vats

9 months in barriques

June 2004

20.000 bottles

3 months

An elegant and fresh Tuscan Chardonnay with an intense and lingering aftertaste.

2002

A very difficult harvest due to the very bad climatic conditions with abundant rainfall and temperatures below the average of the season. Despite these conditions have caused a 10 days delay in the ripening of the vines, the grapes were healthy at the harvest time, thanks to the constant care of our vine growers. On September 8th, the Chardonnay was harvested from the small vineyard called Torricella in the Barone Ricasoli's property.

Grape varieties

Fermentation

Maturation

Bottling

Production

Bottle ageing

Tasting Notes

Chardonnay

In barrique

9 months in French oak barrels

June 2003

17.000 bottles

3 months

Brilliant and intense gold colour, rich bouquet with hints of honey; elegant and harmonious flavour of vanilla and ripe melon. This wine is the finest expression of Chardonnays of Toscana.



BARONE
RICASOLI

TORRICELLA

VINTAGE YEARS

2001

Both the winter and spring stood out for mild temperature and regular rainfall. The official start of the summer was delayed because of a high pressure system that brought beautiful weather in July and a hot dry August without any rain for about one month.

Rain on August 21st gave relief to the vineyards and starting the following week, on August 30th, the Chardonnay harvest was begun.

Grape varieties	Chardonnay
Fermentation	In barriques
Maturation	9 months in barriques
Bottling	June 2002
Bottle ageing	3 months
Production	12.000 bottles



BARONE
RICASOLI

TORRICELLA

RECOGNITIONS

YEAR	EVENT/PUBBLICAZIONE	RATING	VINTAGE YEAR
2008	Wine Spectator, USA	88	2006
2008	I Vini d'Italia 2008 - Espresso	2 bottles	2006
2008	I Vini di Veronelli 2008	2 red stars	2006
2008	Duemilavini 2008 - Ais	3 bunches	2006
2008	Guida dei Vini 2008 - Gambero Rosso - Slow Food	1 black glass	2006
2005	Guida dei Vini 2005 - Espresso	15.5/20	2003
2005	Duemilavini 2005 - Ais	Quattro Grappoli	2003
2004	Sélections Mondiales des Vins de Montréal	Medaglia d'Argento - Categoria "Vins de Prestige"	2002
2004	Guida dei Vini 2004 - Espresso	15/20	2002
2004	Duemilavini 2004 - Ais	Quattro Grappoli	2002
2004	I Vini di Veronelli 2004	87/100	2002
2003	Guida dei Vini 2003 - Gambero Rosso - Slow Food	Due Bicchieri Rossi	2001
2003	Duemilavini 2003 - Ais	Quattro Grappoli	2001
2003	I Vini di Veronelli 2003	91/100	2001

