

In the ancient lands of Castello di Albola, once ruled by the noble Houses of Tuscany, namely the Pazzi, the Acciaiuoli and the Ginori Conti, the vine has flourished for centuries, and in the sublime beauty of these landscapes it yields perfect fruit. The high altitude, the diversity and suitability of the soils for wine growing, and the perfect exposure form a unified whole, a 'radiant jewel' that shines with its own light against the glittering treasure trove that is Chianti Classico, with its sloping hillside vineyards, historic buildings and artistic treasures. This outstanding Estate requires daily dedication and constant care, and rewards those who love it with wines that are truly extraordinary: striving to match the splendour of Castello di Albola, they are authentic and seductive and demand devotion and thoughtful meditation.

POGGIO ALLE FATE 2019

From one of the highest vineyards in the area of Chianti Classico – a long, narrow plot covering 3.2 hectares at a height of 680 m – this wine perfectly interprets the marly soil and the cool climate of the region. Chardonnay grapes are mostly vinified in steel tanks, while the remaining grapes age in barriques, emphasising strong mineral scents in the aroma and a fresh, nervous note on the palate.



APPELLATION
Toscana IGT



PRODUCTION AREA
Radda in Chianti, Chianti Classico



GRAPES
100% Chardonnay



HARVEST PERIOD
Last ten days of September



HARVEST
2019



HARVEST METHOD
Hand harvest

VINTAGE CONDITIONS

Early spring rains created treasured water reserves, vital for facing the moderately hot summer with low rainfall. Humidity during the first half of the year slightly delayed the vegetative cycle of the estate vines. September brought with it beneficial and somewhat typical climatic dynamics with no extreme heat spikes or heavy rainfall. Breezy, sun filled days with optimal temperature variation throughout the growing season delivered grapes of sublime balance – perfectly ripe with fragrant aroma and exceptional acidity. The harvest from the Poggio alle Fate vineyard, which began on Sept. 20, delivered high-quality Chardonnay grapes that portend a balanced white, with structure and body, great freshness and aromatic finesse.





PLANTING DENSITY
5.000 ceppi/ha



YIELD PER HECTARE
70 q/ha



ALCOHOL CONTENT
12,5% vol.



SERVING TEMPERATURE
10° - 12° C



AVAILABLE SIZES
750 ml - 1500 ml



AGEING POTENTIAL
8 - 10 anni



FIRST YEAR OF PRODUCTION
2011

SOIL TYPE

The Poggio alle Fate vineyard spans 3.2 hectares at an altitude of 680 m and is composed of marl and red clayey shales, rich in minerals.

TRAINING METHOD

Double Guyot.

VINIFICATION AND AGEING

Vinified with great care, the grapes are delicately crushed. The must ferments at a controlled temperature of about 18°C to preserve the best characteristic of the wine. Alcoholic fermentation is followed by malolactic fermentation and 6 months of ageing – 85% in steel tanks and 15% in barriques.

TASTING NOTES

COLOUR: bright straw yellow.

BOUQUET: fairly intense with notes of apple and citrus, and a perfect balance of savoury and fruity notes.

FLAVOR: excellent as an aperitif, especially with seafood, shellfish and salt-baked fish. It also pairs well with white meat

FOOD PAIRINGS

Excellent as an aperitif, especially with seafood, shellfish and salt-baked fish. It also pairs well with white meat.