



POGGIO ALLE FATE

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA



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 2020 ORGANIC

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. Since the 2020 vintage Castello di Albola has completed the conversion process to organic viticulture.



APPELLATION
Toscana IGT



AREA OF PRODUCTION
Radda in Chianti, Chianti Classico



GRAPES
100% Chardonnay



HARVEST PERIOD
Last ten days of September



HARVEST
2020



HARVEST METHOD
Hand harvest

VINTAGE CONDITIONS

The 2020 vintage was characterized by a rather cool spring which was followed by a hot, long summer, with low minimum temperatures. This allowed the optimal completion of the ripening process of the grapes. The rains in June and September were providential to avoid water stress. Overall the characteristics are those of an excellent vintage for balance and structure.





PLANTING DENSITY
5.000 vines/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 years



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.