



The medieval village of Castello di Albola, on the gorgeous hills of Radda in Chianti, has played a leading role in the Chianti Classico area for centuries; since 1500 it has been the home of noble Florentine families, first the Acciaiuoli, then the Pazzi and the Ginori Conti. The link between this area and wine is so strong that in 1841 the geographer and naturalist Emanuele Repetti wrote in the 'Dizionario fisico geografico del Granducato di Toscana': *"Properly called Albola, a land accredited for its vineyards, from which perhaps the best Chianti wines are obtained."*

Even today, the diverse composition of the soils, the fortunate exposures and the elevated altitudes create the conditions for wine production focused on excellence and in seamless harmony with the historic buildings, landscapes, art and culture of this marvellous corner of Chianti Classico.

## POGGIO ALLE FATE 2022 ORGANIC



APPELLATION  
Toscana IGT



PRODUCTION AREA  
Radda in Chianti



GRAPES  
100 % Chardonnay



PLANT DENSITY  
5000 vines/ha



VINE TRAINING  
Double Guyot



YIELD PER HECTARE  
7000 kg/ha



HARVEST TIMING  
Last ten days in  
September



HARVEST TYPE  
Manual



TOTAL  
PRODUCTION  
10,000



ALCOHOL  
CONTENT  
13 % vol.



SERVING  
TEMPERATURE  
10-12 °C



AVAILABLE FORMATS  
75 cl



FIRST VINTAGE  
2011



AGEING POTENTIAL  
8-10 years



### VINTAGE

During the summer of 2022, which was particularly hot and arid, Castello di Albola put into practice some agronomic techniques to cope with the drought-ridden climate, in particular regarding soil tillage and defoliation, carried out with great care and attention in the final phase of the season to allow the grapes to ripen better. The rainfall at the end of August was also decisive, guaranteeing an excellent vegetative recovery and ripening of the grapes in September.

### SOIL AND LOCATION

The Poggio alle Fate vineyard covers 3.2 ha at an altitude of 680 m and is composed of marl and red clay schist that are rich in minerals such as iron and manganese.

### WINEMAKING AND AGEING

Harvested by hand in small crates, the grapes are put into cold storage for 48 hours at 6 °C, then destemming and soft pressing follows.

The free-run must is fermented at a controlled temperature in stainless steel and halfway through alcoholic fermentation, it is transferred to 500-litre French oak tonneaux; where alcoholic fermentation and malolactic fermentation are completed. and remains on the lees It is aged on the lees with weekly batonnage for about a year. . Ageing in the bottle lasts for between 8 and 12 months.

### TASTING NOTES

Colour: brilliant straw yellow.  
 Bouquet: good intensity with notes of apple and citrus fruits and a perfect balance between savouriness and fruitiness.  
 Flavour: pleasantly dry and harmonious, with a good acid structure that underpins its clear-cut aftertaste. Long and persistent finish.

### FOOD PAIRINGS

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

