



*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 2023

### ORGANIC

From one of the highest vineyards in the whole Chianti Classico, a long and narrow 3 hectare parcel at 680 m a.s.l., this wine perfectly reflects the marly soil and cool climate of the site. 100% Chardonnay grapes, hand-harvested, are mostly vinified in stainless steel, while the balance ages in barriques, emphasizing the strong mineral nuances in the aroma and the fresh, spirited note on the palate. With limited production and outstanding ageing potential, this Chardonnay is a true gem for discerning wine lovers.



**APPELLATION**  
Toscana IGT



**PRODUCTION AREA**  
Radda in Chianti,  
Chianti Classico



**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 2023

The 2023 vintage at Castello di Albola was marked by a cool, rainy spring. To address these conditions, targeted canopy management practices were implemented in the vineyard, including shoot thinning and leaf removal, aimed at ensuring optimal balance in the organically farmed vines and preserving grape health. From the second half of June onward, the arrival of high-pressure systems, warm summer temperatures, and the water reserves accumulated in the subsoil created ideal conditions for grape ripening. Following the hot months of July and August, some rainfall in early September supported the perfect completion of the ripening cycle. Harvest took place under optimal conditions, with bright, sunny days, between the last ten days of September and the first two weeks of October.

### 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.



Castello di Albola follows the principles of sustainable development. The estate's Sustainability Report, prepared in accordance with the EQUALITAS standard, outlines its activities, achievements, and future sustainability plans.



Castello di Albola has joined LIFE VitiCaSe, a unique project in Europe and a global pioneer in Carbon Farming for viticulture. This initiative focuses on a series of agricultural and soil management practices aimed at enhancing the vineyard ecosystem's ability to capture and retain atmospheric carbon.



Since June 2021, the estate has successfully completed its transition to organic farming across all production activities and obtained the corresponding certification for its products.