


















CASTELLO DI ALBOLA

Poggio Alle Fate 2019

\$28.35

* Suggested retail price



	Product code	14772829
	Licensee price	\$24.63
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Indicazione geographica tipica (IGT)
	Region	Tuscany
	Appellation	Toscana
	Classification	Not applicable
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	12,5%
	Colour	White
	Sugar	Dry
	Sugar content	1,8
	Closure type	Cork

ABOUT THIS WINERY

An incomparable panorama, ruins dating from the Middle Ages, villas and castles of exceptional beauty and hills adorned with vineyards: it is in the midst of such scenery – in the heart of Chianti Classico – that we find the Castle of Albola.

TASTING NOTES

COLOR

Bright straw yellow, highlighted by greenish reflections.

BOUQUET

Extremely fresh with citrus fruit notes of pineapple, grapefruit, and lime zest.

PALATE

Fresh and pleasantly dry with well-balanced acidity, desirable mineral notes, and green apple on the finish.

FOOD PAIRING

Excellent as an aperitif; ideal with fish soups, calamari, shellfish and seasonal vegetable pasta or risotto.

PRODUCTION NOTES

The grapes are harvested with great care and undergo a gentle crushing before being delicately pressed. The must ferments at a controlled temperature of around 64° F., in order to preserve the wine's fruitiness and organoleptic complexity.

