



Poggio alle Fate IGT

/Poh-joe ah-le fah-teh/ - The name Poggio alle Fate means "fairies' hill" and refers to the mystical qualities of the vineyard where we grow the chardonnay grapes for this wine.



VINTAGE
2014



APPELLATION
Toscana IGT



AREA
Radda in Chianti, Tuscany



GRAPES
100% Chardonnay



ALCOHOL LEVEL
12,5%



SERVING TEMPERATURE
50°-54°F



BOTTLE SIZE
750 ml

VINIFICATION

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.

COLOR

Bright straw yellow with lively greenish reflections.

BOUQUET

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

PALATE

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

FOOD PAIRINGS

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



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAGNA SUPPORTED
BY REGULATION EC N. 1308/13