

# Poggio alle Fate Chardonnay

IGT



CASTELLO DI  
**ALBOLA**  
RADDA IN CHIANTI



**APPELLATION**  
Toscana IGT



**AREA**  
Radda in Chianti,  
Tuscany



**GRAPES**  
100% Chardonnay



**ALCOHOL LEVEL**  
12.5%



**SERVING TEMP.**  
50°F - 54°F



**BOTTLE SIZE**  
750 ml

## TOP WINE AWARD

The Global Chardonnay Masters  
Silver Medal - Vintage 2011

James Suckling  
89 Points - Vintage 2015

## VINIFICATION AND MATURATION

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, highlighted by greenish reflections.

## BOUQUET

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

## PALATE

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

## FOOD COMBINATIONS

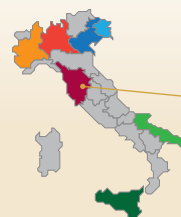
Excellent as an aperitif; ideal with fish soups, calamari, shellfish and seasonal vegetable pasta or risotto.



## LABELS BY CASTELLO DI ALBOLA

Il Solatio  
Acciaio IG  
Chianti Classico  
Gran Selezione DOCG  
Chianti Classico Riserva DOCG

Chianti Classico DOCG  
**Poggio alle Fate Chardonnay IGT**  
Pinot Grigio DOC (Albola)  
Vin Santo del  
Chianti Classico DOC



## PRODUCER

Produced and estate-bottled by:  
**Castello di Albola** - Via Pian d'Albola, 31  
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