FRESCOBALDI
TOSCANA

Albizzia 2015



Formati

375 ml, 750ml

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Chardonnay, Toscana IGT

Albizzia, made from Chardonnay, is a crisp, stylish white wine, with a broad array of fragrances ranging from citrus to tropical fruit. Wonderful as an aperitif wine, it is also perfect as a wine to enjoy at any moment throughout the day.

Climatic trend

The excellent weather conditions in April and May provided for acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rainfall. August saw a drop in temperatures, which encouraged the plants to divert all the necessary nutrients to the clusters in order to obtain a product of excellent quality from the aromatic and polyphenolic point of view.

Technical notes

Altimetry: Various
Surface: 60 hectares
Exposure: Various
Plant density: 2,500-5,000 vines per hectare
Breeding: Guyot
Wine Variety: Chardonnay
Alcohol content: 12%
Maceration Time: None
Malolactic Fermentation: None
Maturation: Stainless steel - 3 months

Tasting notes

An intense, brilliant straw-yellow colour with soft greenish reflections. The nose reveals fresh citrus notes of cedar and lemon with a finish of aromatic herbs and mint. Entry in the mouth is inviting, smooth and captivating, giving way to a long and harmonious finish. Tasting February 2016.

Wine pairing: Albizzia makes a wonderful aperitif wine, paired with lighter charcuterie, such as sweet-style prosciutto. It is the perfect partner to vegetable-sauced pasta, and delicate fish preparations.