FRESCOBALDI
TOSCANA

Albizzia 2018



Formati

Bottle 0,75 l

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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 2018 season was marked by a rather unusual winter. Mild January temperatures were followed by a cold spell at the end of February. In general, rainfall was abundant. Spring was rather rainy and saw above average temperatures for the season. Between spring and summer, there was an alternation of sun and rain that led to sprouting beginning almost a week early, which then caused a slowdown. This led to wonderful flowering in the month of May. Although slightly delayed, the veraison progressed consistently and uniformly with gradual ripening. Hot August days accompanied by a few rain showers resulted in perfectly ripe grapes that were bright and ultra fresh at harvest time.

Technical notes

Wine Variety: Chardonnay
Alcohol content: 12%
Maturation: Stainless steel vats - 3 months

Tasting notes

Albizzia features a bright straw yellow colour with subtle green reflections. Its bouquet is highlighted by alternating citrus aromas that range from lime and lemon to bergamot. The citrus notes give way to the fragrance of green apple, finishing off with Mediterranean and balsamic scents. When the wine hits the tongue, it immediately dazzles with its incredibly harmonious acidic-alcoholic balance. The softness and freshness balance each other out wonderfully, giving way to a rather long finish.

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.