

Albizzia 2022



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Chardonnay, Toscana IGT

Albizzia is a wine produced from Chardonnay grapes, fresh and refined, with aromas ranging from citrus fruits to tropical notes. Excellent as an apéritif, it is an ideal wine for daily consumption.

Climatic trend

The weather conditions of this vintage were marked by a rather early flowering cycle in the vineyards, in late May. In fact, temperatures typically seen in summer months were recorded in this period. It is no coincidence that summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, plant shoots grew and flower clusters set faster than normal, thus offering excellent uniformity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing down their initial momentum to protect themselves from the summer heat. The timely rain on Assumption Day in mid-August finally resulted in clear musts with a fragrant appearance and taste.

Technical notes

Wine Variety: Chardonnay

Alcohol content: 12.5%

Maturation: 3 months in stainless steel tanks

Tasting notes

Albizzia 2022 has a delicate straw yellow colour. On the nose, it presents itself with pleasant and intense fruity scents. The fruits include pineapple, banana and passion fruit. It is also rich in hints of golden apple. The pleasant freshness is enveloped by pleasant balsamic hints of aromatic herbs. On the palate it is savoury, very balanced and with an excellent taste-olfactory response.

Wine pairing: Excellent as an apéritif, it goes well with delicately flavoured cured meats such as sweet ham. Perfect together with pasta tossed with vegetables or lightly flavoured fish.