FRESCOBALDI
TOSCANA

Albizzia 2025



Formati

0.75 L

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Chardonnay, Toscana IGT

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

Climatic trend

The 2025 vintage was characterised by its balance and quality. The winter was mild, with no frost or freezing temperatures. Spring brought generous rainfall to replenish the soil and groundwater, creating ideal conditions for regular and uniform budding of the vines, which began in April. The month of June saw dry and sunny weather, perfect for the harmonious development of the shoots and bunches. Summer allowed the vines to complete their growing cycle, with mild temperatures and some well-distributed rain.

Technical notes

Wine Variety: Chardonnay
Alcohol content: 11.5%
Maturation: in steel

Tasting notes

Albizzia 2025 is a clear and vibrant shade of straw yellow. On the nose it reveals hints of flowers and fresh fruit, such as apple, pear and elegant citrus notes. It is fresh, mineral, and delicate in the mouth, reflecting the nuances perceived on the nose. It strikes a beautiful balance between taste and aroma, alcohol and acidity.

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