



The medieval village of Castello di Albola, on the gorgeous hills of Radda in Chianti, has played a leading role in the Chianti Classico area for centuries; since 1500 it has been the home of noble Florentine families, first the Acciaiuoli, then the Pazzi and the Ginori Conti. The link between this area and wine is so strong that in 1841 the geographer and naturalist Emanuele Repetti wrote in the 'Dizionario fisico geografico del Granducato di Toscana': *"Properly called Albola, a land accredited for its vineyards, from which perhaps the best Chianti wines are obtained."*

Even today, the diverse composition of the soils, the fortunate exposures and the elevated altitudes create the conditions for wine production focused on excellence and in seamless harmony with the historic buildings, landscapes, art and culture of this marvellous corner of Chianti Classico.

LE FAGGE



GRAPES
Chardonnay 60 %
Trebbiano 40%



DENOMINATION
Toscana IGT



PRODUCTION AREA
Radda in Chianti,
Siena



**ALCOHOL
CONTENT**
12,5 % vol.



**SERVING
TEMPERATURE**
8 - 10 °C



AVAILABLE FORMATS
75 cl

WINEMAKING AND AGEING

The grapes are harvested manually. The Chardonnay is harvested around mid-September, while the Trebbiano reaches ideal ripeness in early October. For both varieties, we perform a gentle pressing of the grapes, using only the free-run juice to produce the final wine.

The vinification process takes place in stainless steel tanks at a controlled temperature of 16-18 °C. After the completion of alcoholic fermentation, the two wines, Chardonnay and Trebbiano, are blended and continue their short aging process (approximately 3-4 months) in steel tanks with frequent lees stirring (batonnage). The wine is then bottled in the month of February.

TASTING NOTES

Colour: clear, straw yellow

Bouquet: dominant notes of citrus and green apple, with a lovely floral undertone of jasmine

Flavour: the richness of the Chardonnay finds a perfect complement in the acidity of the Trebbiano, resulting in a wine that possesses both good body and great freshness simultaneously

FOOD PAIRINGS

Perfect as an aperitif, it accompanies first and second courses of fish, vegetables and delicate cheeses.