

CASTELLO DI
ALBOLA
RADDA IN CHIANTI

The medieval hamlet of Castello di Albola, in the hills of Radda in Chianti, has long been a leading name in Chianti Classico. From the 1500s it was home to noble Florentine families: first the Acciaiuoli, then the Pazzi and the Ginori Conti. Its bond with wine is so strong that in 1841 the geographer and naturalist Emanuele Repetti wrote in his Dizionario fisico geografico del Granducato di Toscana: "Albola is properly the name of a slope renowned for its vineyards, which yield perhaps the finest wines of Chianti."
Today the varied soils, favourable exposures and high altitude still create the conditions for wines of excellence, in perfect harmony with the historic buildings, landscape, art and culture of this wonderful corner of Chianti Classico.



POGGIO ALLE FATE 2023
ORGANIC

From one of the highest vineyards in the whole of Chianti Classico, just 3 hectares in size, comes a unique and precious wine that perfectly expresses the marly soil and cool climate of the site. The Chardonnay grapes, picked by hand, are vinified in stainless steel and fine oak, which bring out fruity, lightly spiced notes on the nose and a distinctly mineral character on the palate. With its limited production and exceptional ageing potential, this Chardonnay is a gem for true wine lovers.

APPELLATION
Toscana IGT

PRODUCTION AREA
Radda in Chianti

GRAPES
Chardonnay 100%

PLANTING DENSITY
5,000 vines/ha

TRAINING SYSTEM
Double Guyot

YIELD PER HECTARE
7,000 kg/ha

HARVEST
Last ten days of September

PICKING
By hand

BOTTLES PRODUCED
10,000

ALCOHOL CONTENT
13% vol.

SERVING TEMPERATURE
10-12 °C

AVAILABLE FORMATS
75 cl – 150 cl

FIRST VINTAGE PRODUCED
2011

AGEING POTENTIAL
8-10 years

CASTELLO DI ALBOLA
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2023 VINTAGE

The 2023 vintage at Castello di Albola was marked by a cool, rainy spring. To deal with these conditions, targeted canopy management was carried out in the vineyard, including the removal of lateral shoots and leaf thinning, to keep the organic vineyard in optimal balance and the grapes healthy. From the second half of June, the arrival of high pressure, hot summer temperatures and the water reserves stored in the subsoil created ideal conditions for the bunches to ripen. After the hot days of July and August, some rain in early September allowed the ripening cycle to complete perfectly. The harvest took place in optimal conditions, with glorious sunny days, between the last ten days of September and the first two weeks of October.

SOIL

The Poggio alle Fate vineyard covers 3.2 ha at 680 m above sea level, on soils of galestro and red clay schist rich in minerals such as iron and manganese.

WINEMAKING AND AGEING

The grapes are picked by hand into bins and kept in a cold store at 6 °C for 48 hours, followed by destemming and gentle pressing.
The free-run juice is fermented at a controlled temperature in stainless steel and, halfway through alcoholic fermentation, is transferred to 500-litre French oak tonneaux. Here it completes alcoholic fermentation, goes through malolactic fermentation and finishes its ageing of around one year on the lees with weekly bâtonnage. It then rests in bottle for 8 to 12 months.

TASTING NOTES

Colour: bright straw yellow.

Nose: good intensity, with notes of apple and citrus fruit and a perfect balance between savouriness and fruit.

Palate: pleasantly dry and harmonious, with good acidity that gives a clean aftertaste. Long, persistent finish.

FOOD PAIRING

Excellent as an aperitif, especially with seafood, shellfish and fish baked in a salt crust. It also pairs beautifully with white meat.

Castello di Albola follows the principles of sustainable development. The estate's Sustainability Report, drawn up in accordance with the EQUALITAS standard, sets out its sustainability activities, results and future plans.

Castello di Albola has joined LIFE VitiCaSe, a project unique in Europe and at the cutting edge worldwide, dedicated to Carbon Farming in viticulture: a set of farming and soil management practices designed to increase the ability of the vineyard ecosystem to capture and retain atmospheric carbon.

Since June 2021 the estate has successfully completed the transition to organic farming across all its production activities, obtaining certification for its products.

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