








Poggio alle Fate

-  **APPELLATION**
Toscana IGT
-  **AREA**
Radda in Chianti (Siena)
-  **GRAPES**
100% Chardonnay
-  **ALCOHOL LEVEL**
12.5% Vol
-  **BOTTLE SIZE**
750 ml

VINIFICATION AND AGEING
The grapes undergo a gentle crushing and a delicate pressing. The must ferments at a controlled temperature of around 18° C. (64° F.), in order to preserve the wine's fruitiness and all of its organoleptic complexity.

COLOUR
Bright straw-yellow with lively greenish reflections.

BOUQUET
Intense, with fresh notes of pineapple, grapefruit and lime skin, banana and Golden Delicious apples.

FLAVOUR
Appealingly dry fresh and well-balanced, with fresh acidity and a mineral and green apple finish.

SERVING TEMPERATURE
Serve at 10° - 12° C. (50° - 54° F.)

FOOD MATCHES
Its refreshingly fruity style makes it an excellent aperitif, or an ideal wine to accompany fish soups, crustaceans, shrimps or subtly flavoured soup, pasta or rice dishes, especially those featuring vegetables.