



ALBIZZIA 2019

Denomination Chardonnay di Toscana, IGT

Description Albizzia, made from Chardonnay, is a crisp, stylish white wine with a broad array of fragrances ranging from citrus to tropical fruit. Wonderful as an aperitif wine, it is also perfect to enjoy at any moment throughout the day.

Vintage Report The 2019 growing season varied greatly. The year began with brief yet intense periods of rainfall. The plants began sprouting in March, earlier than in previous years. Due to the cooler and rainier conditions in May, the vines were slower to bud. The month of June, on the other hand, was warm, with higher than average temperatures. Summer saw significant stormy weather and a slightly later veraison. The perfectly healthy grapes were harvested fifteen days later than in previous years.

TECHNICAL INFORMATION

Variety Chardonnay

Alcohol by volume 12%

Maturation method Stainless steel vats

Length of maturation 3 months

Bottle formats Bottle 0,75 l

Tasting Notes Albizzia 2019 boasts a bright straw-yellow colour with subtle green glimmers. The very fresh bouquet with balsamic notes leads to delightful hints of lime and grapefruit which blend perfectly with the scent of Mediterranean herbs. Beautifully harmonious when tasted, the acidic and alcoholic notes are perfectly balanced. The attack is wonderfully rich and gives way to a rather long finish.

Serving suggestions Albizzia makes a wonderful aperitif wine, paired with lighter charcuterie, such as sweet-style prosciutto. It is the perfect partner to vegetable-sauced pasta, and delicate fish preparations.