



CHARDONNAY

IGT TOSCANA CHARDONNAY 2025

DESCRIPTION

ON THE NOSE A finely nuanced, Mediterranean-influenced bouquet with aromas of peach blossom, citrus fruits, and ripe peach. The aromatic complexity is complemented by subtle hints of shortbread and vanilla, lending the wine a soft and elegant warmth.

ON THE PALATE On the palate, the wine is light, playful, and distinctly Mediterranean in character. Sunny freshness, delicate fruit, and elegant lightness come together in a harmonious balance that invites another sip. The texture is smooth and well-balanced with a pleasantly lingering finish.

GRAPE VARIETIES

Chardonnay

VINEYARDS

The grapes come from our vines, which are 25 years old. The vineyard is located in Gavorrano at 40 m above sea level, on a rather dry site with southwest exposure and optimal sunlight. The fertile soils combine sand, silt, clay and minerals, including pyrite, giving the wine structure, depth and a distinctive terroir.

FOOD PAIRING

Excellent as an aperitif, the wine pairs with boiled fish, light cold or warm appetizers, gently seasoned white meat dishes, and a variety of pasta dishes.

Serving temperature: 10–12 °C

PRICE

750 ml 19,50 Euro

VINIFICATION

The grapes are gently whole-bunch pressed. Fermentation takes place at cool temperatures in stainless steel. The Chardonnay is then aged on fine lees for five months, with no malolactic fermentation, in order to preserve its freshness and vibrant aromatic profile.



ANALYTICAL DATA

Contains sulfites; Alcohol: 13,1 %
Residual sugar: 1,3 %; Acidity: 6,1 g/l
pH 3,30

WINE OF ITALY

Bottled by **TENUTA POGGIO AL RIGOLOCCIO**

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