



Consumer Pricing
CSPC# 718655
SRP - \$40.00

Chianti Classico DOCG

Pronunciation fawn-TOE-dee KYAN-tee
Year Current
Winery Fontodi
Region Toscana
URL <http://www.fontodi.com>
Oenologist Giovanni Manetti and Franco Bernabei (consultant)

FONTODI



OVERVIEW

Few properties in Tuscany are as immaculately tended, or produce such meticulously made wines, as Fontodi. The Manetti family has owned the estate since 1968 and has worked with winemaker Franco Bernabei since 1979. A new cellar was installed for the 1998 vintage. All the fermentation tanks are equipped for pneumatic punching down of the cap and the increase in colour, extraction and flavour of the resulting wine is remarkable. The winery also uses gravitational flow to lessen the use of pumps to transfer wine from tank to tank during the wine making and conditioning periods.

WINE NOTES

Grape Variety

100% Sangiovese

Vinification

Fermentation and maceration in stainless tanks for 16 to 18 days with frequent punching down of the cap. Racking in oak, spontaneous malolactic fermentation

Aging

1 year in French Allier barrels and another in botte (larger oak) for another year.

Alcohol

13.5%

EXPERIENCE



Appearance

Ruby red



Aroma

Perfumes of cherries and fresh red fruit mingle with spicy, peppery notes.



Taste

The wine is smooth and rich on the palate, with soft tannins.



Serving Suggestions

Serve with grilled and roasted red meats including lamb, beef and game, as well as favourite pastas with meat sauce and aged pecorino cheese.

TASTING NOTES
