



**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

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