



Consumer Pricing
CSPC# 703365
SRP - \$132.00

Flaccianello della Pieve IGT

Pronunciation	FLACH-ah-nello dell-ah Pyev-EH
Year	Current
Winery	Fontodi
Region	Toscana
URL	http://www.fontodi.com
Oenologist	Franco Bernabei

FONTODI

OVERVIEW

One of Tuscany's standard bearers of pure Sangiovese expression. In an ever widening trend many producers look to their indigenous varietals for purity. Flaccianello has long been a top 100% Sangiovese wine. It is made with the top selection of fruit from the estate's best vineyards.

WINE NOTES

Grape Variety

100% Sangiovese

Vinification

Fermentation occurred in temperature controlled stainless tanks for 18 days. Cap punched down twice a day. Wine is racked into oak for spontaneous malo.

Aging

In French oak barriques (Allier) for 18 months before bottle conditioning.

Alcohol

14%



EXPERIENCE



Appearance

Deep purple.



Aroma

This wine has perfumes of cherry and leather well-integrated with a hint of vanilla.



Taste

Excellent structure with characteristically ripe, but well balanced tannins, it has flavours of spiced black cherry and toasty new oak on the palate.



Serving Suggestions

With wild boar, or sirloin, ragu on pappardelle, leg of lamb with pan roasted root vegetables, aged pecorino cheese with chestnut honey.

TASTING NOTES
