



Consumer Pricing  
CSPC# 703365  
SRP - \$132.00

## Flaccianello della Pieve IGT

<b>Pronunciation</b>	FLACH-ah-nello dell-ah Pyev-EH
<b>Year</b>	Current
<b>Winery</b>	Fontodi
<b>Region</b>	Toscana
<b>URL</b>	<a href="http://www.fontodi.com">http://www.fontodi.com</a>
<b>Oenologist</b>	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 steel 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

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