



Consumer Pricing
 CSPEC# 702852
 SRP - \$77.00

Chianti Classico Riserva “Vigna del Sorbo” Cru DOCG

Pronunciation VEEN-ya del SOAR-bow
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. A new cellar was installed for the 1998 vintage. Sorbo is made with fruit grown in the Vigna del Sorbo vineyard. The vines are 25 years old, and the vineyard is situated at an altitude of 400 metres above sea level and faces south/south-west. 10% of the blend is Cabernet Sauvignon.


WINE NOTES


Grape Variety	Vinification	Aging	Alcohol
90% Sangiovese and 10% Cabernet Sauvignon.	Varieties were fermented separately in stainless steel tanks for 18 days. During fermentation and maceration the cap is submerged 2 x per day. Racked into oak.	Malolactic fermentation in barriques, 18 months in oak + 6 months in bottle.	13.5 %

EXPERIENCE

 **Appearance**
 Deep ruby red.

 **Aroma**
 Intense on the nose showing red berry with black fruit and spice.

 **Taste**
 Ripe tannins, giving backbone to the powerful fruit character. Great length and power.

 **Serving Suggestions**
 Full flavored red meat dishes and aged cheeses.

TASTING NOTES
