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Fontodi, Panzano in Chianti (Tuscany)

Chianti Classico DOCG



Vintage	2023
Winemaker	Fontodi
Region	Tuscany
Alcohol	14% vol.
Grapes	100% Sangiovese

Winemaking

The fermentation is carried out over 14 days at a controlled temperature in stainless steel tanks. The wine is then stored in barriques made from Allier or Tronçais oak for 12 months.

Our tasting note

The Chianti Fontodi has a deeply red colour and exudes the aroma of plums and violets. The pallet is treated to tender fruit with the aromas of wild berries and a little smoke. The Chianti's finish is with a hint of chocolate as well as a note of liquorice.

Fontodi



Giovanni Manetti, the owner of the Fontodi vineyard, is one of the driving forces behind the Chianti Classico renewal movement. With ambition, professionalism and the valuable support of the brilliant consultant Franco Bernabei, his vineyard in the heart of the Chianti Classico region is now one of the very top producers of Chianti. The secret behind the success of Fontodi is the sum of all the most carefully completed details. And this applies to the pruning of the vines, the selection during harvesting and the work in the wine cellar. Manetti leaves nothing to chance. And the wines reflect this: always balanced, vibrant and tangy and produced in a technically excellent manner. Fontodi exclusively practices bio-dynamic viticulture. Herbicides, pesticides and fungicides are gone without exception. The vines all face south and are perfectly aerated and have perfect drainage. These climatic conditions are ideal in order to allow the Sangiovese grape to ripen perfectly. The best grapes from a single vineyard are used in the famous Flaccianello della Pieve.

Suitable with

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