



Fontodi, Panzano in Chianti (Tuscany)

## Flaccianello Toscana IGT

<b>Vintage</b>	2022
<b>Winemaker</b>	Fontodi
<b>Region</b>	Tuscany
<b>Alcohol</b>	15% vol.
<b>Grapes</b>	100% Sangiovese

### Winemaking

The Flaccianello is a quality fontodis wine and consists of a selection from the best vineyards. A further stringent selection is carried out in the wine cellar. The wine ferments for at least 3 weeks in temperature-controlled stainless steel tanks and then matures for roughly 24 months in new barriques made from French Tronçais and Allier oak.

### Our tasting note

The Flaccianello sparkles with an intense ruby red in the wine glass. It has the aroma of ripe blackberries, dark cherries, prunes as well as tones of dark chocolate. Delicious fruits and piquancy, strong, full-bodied and very complex on the pallet. Wonderfully structured finish of ripe raspberries.

### 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

