Fontodi, Panzano in Chianti (Tuscany)

Olio di Oliva Correggiolo DOP



Winemaker	Fontodi
Region	Tuscany
Grapes	100% Correggiolo

Winemaking

The olives are harvested by hand and carefully cold pressed cold on the same day in order to preserve the freshness and the fruitiness of the oil.

Our tasting note

The extra-virgin organic olive oil from the Fontodi vineyard is fruity, aromatic, elegant and light. It leaves a hint of almond and mint on the pallet. The finish is characterised by a note of bitterness - a truly noble Tuscan product.

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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