

‘FONTELLA’

Fontella represents the best winemaking traditions of “classic Italian wines”. Each wine is intended to represent traditional Italian wine production in each area of origin. Fontella wines are made from grapes grown in vineyards located in the best-suited areas of Tuscany.

SANGIOVESE

TOSCANA IGT

Grapes:

Sangiovese.

Vineyard area:

Selected vineyard in the Toscana region.

Harvest:

The grapes are carefully picked by hand at the beginning of October.

Vinification:

The grapes are de-stemmed and very gently soft pressed. Then grapes are vinified in cement tanks. Maceration on the skins for about 15 days at a temperature between 24-25 °C during which frequent wetting of the skins is carried out. Malolactic fermentation takes place in barriques. Aging for about 3 months in oak barrels.

Winemaker's notes:

Intense red in colour, with a cherry-like aroma, this Sangiovese is a delightful ripe fruity red with a long complex finish. The ideal accompaniment to any pasta dishes and pizza.

