

◆ 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.

BRUNELLO DI MONTALCINO

DOCG



Grapes:

Sangiovese Grosso.

Vineyard area:

Selected vineyard in the province of Siena.

Harvest:

The estate's best quality grapes are hand-selected in mid-October.

Vinification:

The grapes are de-stemmed, and soft crushed. Fermentation is temperature controlled at 27-28 °C. Frequent remontage is carried out throughout fermentation. The must is left in contact with the skins for a minimum of 15 days after primary fermentation is completed. After racking, selected bacteria are added to induce malolactic fermentation. Ageing for 4 years in oak barrels, and a minimum of 6 months in bottle before release.

Winemaker's notes:

Deep ruby red, with warm, velvety aromas of violets and irises, complex, generous and harmonious palate. Tannic and dry, with a long aromatic persistence. Perfect with game, red meats and seasoned cheeses.