

# ·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.

## CHIANTI DOCG



**Grapes:**

Traditional blend, principally Sangiovese, with some Cannaiolo.

**Vineyard area:**

Selected vineyards in the Chianti DOCG zone.

**Harvest:**

In October.

**Vinification:**

The grapes are de-stemmed and soft crushed. Fermentation takes place in stainless steel at a controlled temperature of 25 °C, and lasts around 8-10 days. Frequent remontage occurs throughout fermentation in order to extract colour and achieve soft tannins. Malolactic fermentation is carried out. The juice is left in contact with the skins for 15 days .

**Winemaker's notes:**

Ruby red, with a typical Chianti nose, smooth, medium-bodied palate, with an attractive lingering finish.