

FÈLSINA

Fontalloro

100% Sangiovese grapes.

Fontalloro is the most representative expression of Fèlsina's Sangiovese. The grapes come from vineyards straddling the border between Chianti Classico and the Chianti Colli Senesi denomination. The vineyards lying within the Chianti Classico appellation are in the highest area of Fèlsina while those in the Chianti Colli Senesi are lower down (407-330 meters above sea level). With a south-western exposure, the grapes are influenced by diverse soil compositions: on the Chianti Classico side the soil is stony and calcareous; on the Crete Senesi side the soil is sandy, loamy and silty with pebbles and marine sediments.
First vintage 1983.

Denomination

IGT (Indicazione Geografica Tipica)

Toscana

Grapes variety

100% Sangiovese.

Growing area

Poggio al Sole and Arcidosino areas.

Vineyard density

About 5,400 vines per hectare.

Training system

Single Guyot

Harvest

Exclusively by hand, in two phases, selecting only the finest grapes.

Vinification

Berries undergo a strict selection, then they are de-stemmed and pressed. The must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pump-overs. In March/April, the new wine goes into new and second-passage French oak barrels. After 18-22 months of maturation, the final blend is assembled and aged in bottle for a minimum of 8-12 months.

Sensory profile

Intense ruby red in colour. Layers of aromatic herbs accentuated by notes of tobacco leaves, earth, black currant and licorice. The palate shows plush tannins, great structure with a long and elegant finish. Fontalloro benefits from extended cellaring in every vintage.

