



Fontanelle

Toscana IGT

2018

VARIETY

Chardonnay from Estate vineyards

DESCRIPTION

A typical chardonnay from Montalcino, elegant and complex that expresses at best the characteristics of the territory.

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

The result is a wine that stands out on the nose for intense and elegant fruity and floral aromas. In the mouth there are hints of pear, apricot and elderberry accompanied by a soft structure well balanced by a hint of flavor. Persistent goose finish and characterized by vanilla notes.

White wine with excellent aging potential. It perfectly pairs with elaborate fish dishes, but also with simple white meat plates.

TECHNICAL NOTES



Soil: clay - area characterized by slopes with a gentle incline. The soils, calcareous and mineral, develop on clay from marine Pliocene sediments.



Trellising System: spurred cordon – Banfi alberello
Planting Density: 4200 vines/ha.
Yield: 75 q/ha.



Fermentation: in temperature-controlled (16°C) French oak barrique
Aging: in French oak barrique (350 L) with *batonnage* and *roulage* for 8 – 10 months



Alcohol: 13%



Suggested serving temperature: 12-14°C



First vintage produced: 1982



AVAILABLE FORMATS:
0.75 l - 1.5 l