



Fontanelle

Toscana IGT

2020

VARIETY

Chardonnay from Estate vineyards

DESCRIPTION

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

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

The result is a straw yellow colored wine which on the nose, it is characterized by intense fruity and floral aromas. In the mouth, hints of pear, apricot and elder blend in a smooth and well balanced structure, with a hint of sapidity. The finish is persistent and characterized by toasted notes of vanilla.

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 and acacia barrique (350 l.) with *batonnage* and *roulage* for 10 months



Alcohol: 13,5%



Suggested serving temperature: 12-14°C



First vintage produced: 1982



AVAILABLE FORMATS:
0,75 l. - 1,5 l