



# Fontanelle

Toscana IGT

## 2017

### VARIETIES

Chardonnay

### DESCRIPTION

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

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

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 goes perfectly with elaborate fish dishes, such as stuffed calamari or spaghetti with clams and bottarga, but also with simple meat dishes like rabbit in white.

### TECHNICAL NOTES



*Soil:* clay - sandy, calcareous and mineral



*Trellising System:* spurred cordon - Banfi alberello

*Vine Density:* 4200 vines/ha.

*Hectar Yield:* 75 q/ha.



*Fermentation:* in temperature-controlled (16°C) French oak barrique

*Aging:* in French oak barrique (350 L) for 7 months



*Alcohol:* 14%



*Suggested serving temperature :* 12-14°C



*First vintage produced:* 1982



AVAILABLE FORMATS:  
0.75 l - 1.5 l