



Fontanelle

Toscana IGT

2019

VARIETY

Chardonnay from Estate vineyards

DESCRIPTION

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

The growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest resulted in very good quality results.

The result is a straw yellow colored wine which on the nose, it is characterized by elegant, 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 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 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