



# Fontanelle

Toscana IGT

2021

## 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 winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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:* 14%



*Suggested serving temperature :* 12-14°C



*First vintage produced:* 1982

banfi.it



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