



Fontanelle

Toscana IGT

2022

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 began at the usual time after a typical winter for our area, during which minimum temperatures dropped below zero in the first three months of the year. The lack of rain was the dominant aspect of 2022, starting from the winter and early spring months, with only 170 mm of precipitation recorded. Higher-than-average temperatures and drought marked May and then the entire summer, with scorching days in June, July, and mid-August. This led to an early harvest of white varieties. Vermentino, which is a late variety well-suited to such climatic conditions, was harvested starting on September 5. Thanks to the high ventilation of our vineyards during the hottest afternoon hours, all the aromas and, especially, the acidity were perfectly preserved.

The result is a straw-yellow wine, distinguished on the nose by intense fruity and floral aromas. On the palate, hints of pear, apricot, and elderflower are accompanied by a soft, well-balanced structure, creamy and savory. The finish is persistent, with light toasted notes of vanilla.

A white wine with excellent aging potential. It pairs perfectly with elaborate fish dishes, as well as with white meats.

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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



AVAILABLE FORMATS:
0,75 L - 1,5 L