



Fontanelle

Toscana IGT

2023

VARIETY

Chardonnay from Estate vineyards

DESCRIPTION

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

The winter was mild, with temperatures slightly above seasonal averages. The first few days of April were characterised by cold spells with some damage to the sprouting. Rainfall during the first four months of the year was slightly below the statistical data of recent years. In May and June, rainfall was extremely abundant, reaching two hundred millimetres of cumulative rainfall and twenty-eight out of sixty rainy days. Once the early summer months were over, providentially the weather pattern changed dramatically with excellent sunshine and high temperatures. The Chardonnay harvest began on the 31st of August.

The result is a straw-yellow wine, which stands out on the nose for its intense and elegant fruity and floral aromas. In the mouth, hints of pear, acacia flowers and elderflower stand out, accompanied by an enveloping, creamy and savoury structure. Very persistent finish in the mouth with delicate nuances of hazelnut.

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: 13%



Suggested serving temperature : 12-14°C



First vintage produced: 1982



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

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