



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 commenced within the usual timeframe, following a typically cold winter for our region, with minimum temperatures dropping below freezing during the first three months of the year. Budbreak occurred a few days earlier than the local average. The first four months of the year were marked by below-average rainfall, with approximately 170 mm recorded from January through April. Spring was characterized by dry conditions and temperatures several degrees above the seasonal norm, particularly in May. During the summer, scarce rainfall and scorching temperatures defined June, July, and much of August. These climatic conditions led to an earlier harvest of the white varieties in order to preserve aromatic freshness and acidity; Chardonnay harvesting began on August 19th.

The result is a straw-yellow wine distinguished on the nose by intense fruity and floral aromas. On the palate, notes of pear, acacia blossom, and elderflower are complemented by a rich, creamy, and savory texture. The finish is long and persistent, marked by delicate toasted vanilla nuances.

This white wine shows excellent ageing potential. It pairs beautifully with elaborate fish dishes as well as white meats.

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: high cordon - guyot
Planting Density: 4200 vines/ha.
Yield: 75 q/ha.



Fermentation: in temperature-controlled (13-15°C) French oak barrique
Ageing: 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