



Fontanelle

Toscana IGT

2024

VARIETY

Chardonnay from Estate vineyards

DESCRIPTION

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

A mild winter and an exceptionally warm April slightly advanced bud break. May and June were rainy, with temperatures below the seasonal average. July and August reached such high temperatures that they inhibited photosynthesis and delayed ripening. In the first days of September, temperatures suddenly dropped below average and were accompanied by frequent rainfall, which did not affect the quality of the grapes still to be harvested. Chardonnay harvesting began on August 26th.

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 a well-balanced structure with a savory touch on the finish. The finish is long and persistent, 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.

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 and Acacia oak barrique
Aging: in French oak and Acacia barrique (350 l) with *batonnage* and *routage* for 10 months



Alcohol: 12,5%



Suggested serving temperature : 12-14°C



First vintage produced: 1982



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