

Fontodi,

`Vigna del Sorbo` Chianti Classico Gran Selezione 2013

Chianti Classico, Tuscany, Italy



FONTODI



Grape Varieties	100% Sangiovese
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Winemaker	Giovanni Manetti
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Closure	Natural Cork
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ABV	14.5%
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Notes	Certified Organic
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PRODUCER

The Manetti family has owned Fontodi since 1968 but has been in Chianti for centuries. Though they have always made wine, their original business was the production of Chianti's finest terracotta at their factory in Ferrone. Giovanni Manetti has run the property since 1980 and ensures the wines are as meticulously made as the vineyards are immaculately tended. Their 107 hectares of vineyard, 95% of which are Sangiovese, are situated in the prime 'Conca d'Oro' (golden shell) of Panzano, and have been converted to organic viticulture. Giovanni is now following biodynamic principles to obtain the best quality fruit.

VINEYARDS

Soils here are galestro, a classic Tuscan shale, which has excellent drainage and encourages the vines to put down deep roots. The grapes for this wine are grown in the Vigna del Sorbo vineyard. The vines were planted in 1981, and the vineyard is situated at an altitude of 400 metres above sea level, facing south/south-west.

VINTAGE

Spring was cooler than usual giving a delay of 10 days for the budding out and the flowering. Summer was almost perfect, very sunny and warm allowing a complete ripening process. At harvest, which took place later than recent vintages at the beginning of October, the grapes were perfectly healthy and ripe. The wines have a solid tannic structure and great freshness thanks to a higher acidity and a lower alcohol content. It is a vintage with great ageing potential.

VINIFICATION

The two varieties were fermented separately in stainless steel tanks for 18 days. During fermentation and maceration the cap was punched down twice a day. After fermentation the wine was aged in Tronçais and Allier barriques, of which half was new oak, for 24 months prior to bottling. It remained in bottle for at least six months before release.

TASTING NOTES

Dark ruby red in colour, this wine opens with aromas of dark black fruits, blackberry and victoria plum and notes of blackcurrant tart from the Cabernet. The powerful, full-bodied structure defines the palate and is given complexity by the smoky, savoury fruit, robust tannins and fine acidity.

LIBERTY WINES