



Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Franco Bernabei</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.46</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

This 470-hectare estate is located northeast of Siena in the commune of Castelnuovo Berardenga, on the southern border of the Chianti Classico zone. Fèlsina epitomises the powerful style of southern Chianti, where the wines are stylistically more akin to those from Montalcino than their fellow Chianti from Fontodi or Isole e Olena. Domenico Poggiali bought the estate in 1966. Giuseppe Mazzocolin, son-in-law of Domenico, entered the family business in the late 1970s and played a significant role in the growth of the winery. In 1990 Giovanni Poggiali, Domenico's grandson, joined the management and continues his grandfather's enterprise with the same passion. Giuseppe Mazzocolin is now less involved in the running of the estate, and consultant oenologist Franco Bernabei remains very much at the helm of the winemaking team, as he has been since 1983.

## VINEYARDS

Grapes for Fontalloro are grown on the Fontalloro and Poggio al Sole vineyards situated inside the Chianti Classico zone, and the Casalino and Arcidosino vineyards in the Chianti Colli Senesi zone. The vines are Guyot trained, with a maximum of 5-8 buds per vine. They are over 50 years old, situated at an altitude of 400 metres above sea level. Soils here are calcareous in the Chianti Classico area and predominantly loamy and sandy on the borders of the Crete Senesi. Planting density is 5,400 per hectare.

## VINTAGE

The 2015 vintage was excellent thanks to the regular weather conditions and the flawless quality of the grapes. The winter was temperate with alternating cold days and temperatures only dipping below zero on certain days. The spring was mild with medium-high temperatures favouring the regular budding of the foliage. The summer was excellent overall, with little rain and high temperatures in the months of July and August being compensated for by good diurnal variation. All the phenological phases (budding, flowering, fruit-set and veraison) were perfect. More than other years, 2015 enhanced the features of Sangiovese with unique and concentrated extract, anthocyanins, polyphenols and varietal aromas. In terms of production, the quantity was much the same as the previous year.

## VINIFICATION

After destemming and pressing, fermentation took place at 28-30° C with daily punching down of the cap, followed by a 16-20 day maceration. The wine was then racked into barriques (a mixture of first and second use) in March/April for 18-22 months. The wine was blended in stainless steel tanks and further aged in bottle for 8-12 months before release.

## TASTING NOTES

Fontalloro is a deep ruby wine with savoury notes and perfumes of spice and tobacco. The palate is powerful and concentrated with ripe tannins and a great structure supporting spiced autumnal fruit. It shows tremendous length with notes of blackberries and tobacco on the finish.

## AWARDS

International Wine Challenge 2018, Silver