

Fontodi,

`Vigna del Sorbo` Chianti Classico Gran Selezione 2019

Chianti Classico, Tuscany, Italy



FONTODI



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

Vigna del Sorbo is made with Sangiovese grapes from a south – west facing seven - hectare vineyard in the Conca d'Oro valley, an amphitheatre-shaped valley to the south of Panzano, at the heart of Chianti Classico. Well-draining 'Scaglia Toscana' soils are made up of a mixture of Galestro (clay schist) and Alberese (limestone) and encourage the vines to grow deep roots. The altitude is around 420 meters above sea level and the oldest vines were planted in 1968.

VINTAGE

The 2019 vintage started off with a mild winter and spring, allowing for normal budburst. The rainfall towards the end of spring created strong water reserves for the summer. May and June were slightly cooler and drier than average, creating a slight delay in the vines vegetation cycle, compared to previous years. Summer was consistently hot, without any anomalies. The dry ripening period was followed by good weather in September with considerable diurnal range, resulting in grapes with perfectly ripe phenolics. Harvest started on September 25th and ended on October 17th.

VINIFICATION

Grapes were fermented in stainless-steel tanks for 14 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 40% were new, for 18 months and an extra six months in botte grande (large oak barrels) 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. The powerful structure defines the palate and complexity is given by the smoky, savoury fruit, robust tannins and fine acidity.

Grape Varieties	100% Sangiovese
Winemaker	Giovanni Manetti
Closure	Natural Cork
ABV	14.5%
Acidity	5.85g/L
Wine pH	3.5
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Practising Organic