

Fontodi,

'Terrazze San Leolino' Chianti Classico Gran Selezione 2019

Chianti Classico, Tuscany, Italy



FONTODI



Grape Varieties	100% Sangiovese
Winemaker	Giovanni Manetti
Closure	Natural Cork
ABV	15%
Bottle Sizes	75cl

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

'Terrazze San Leolino' is produced from a five hectare terraced single vineyard. These terraces face south-west, sitting below the beautiful church of San Leolino (from where, incidentally, the cross that adorns the Flaccianello label resides beside the altar). Giovanni Manetti initially bought the site for its olive trees, as he had been told he couldn't plant vines as it was not historically a vineyard. Ever persistent, he set about looking for historical proof and found a painting in the state archives in Florence showing the hills planted with vines in the 1500s. The limestone soil gives a wine with great vibrancy and freshness, and one that is quite different in style to Sorbo.

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.

VINIFICATION

The wine is fermented in temperature controlled stainless steel tanks with indigenous yeast for at least three weeks. Ageing took place in french oak barrels for 18 months and 6 months in oak casks.

TASTING NOTES

The wine shows impressive aromas of blackberries and black cherries. On the palate is full bodied, round, soft and luscious.