

Fontodi,

**`Vigna del Sorbo` Chianti Classico Gran Selezione 2020**

**Chianti Classico, Tuscany, Italy**



**FONTODI**



|                 |                                                             |
|-----------------|-------------------------------------------------------------|
| Grape Varieties | <b>100% Sangiovese</b>                                      |
| Winemaker       | <b>Giovanni Manetti</b>                                     |
| Closure         | <b>Natural Cork</b>                                         |
| ABV             | <b>14.5%</b>                                                |
| Residual Sugar  | <b>0.2g/L</b>                                               |
| Acidity         | <b>5.5g/L</b>                                               |
| Wine pH         | <b>3.5</b>                                                  |
| Bottle Sizes    | <b>75cl, 150cl</b>                                          |
| Notes           | <b>Certified Organic, Vegetarian, Practising Biodynamic</b> |

## 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

The Fontodi estate has 107 hectares of vineyards, all of which are farmed organically and found in the Conca d'Oro, an amphitheatre-shaped valley to the south of Panzano. This shape facilitates the full ripening of the grapes. Vigna del Sorbo is made with Sangiovese grapes from a south – west facing seven - hectare vineyard. 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

A mild, dry winter in Chianti Classico was followed by a similarly cold spring, with hard work in the vineyards to prevent frost damage. Summer, however, was dry and mild with some rain in August to help sustain the vines nicely through to harvest. As a result, quality and yields were excellent, creating richly flavoured wines with perfect balance.

## VINIFICATION

After picking, the grapes were carried to the Fontodi winery and carefully selected on sorting tables. Fermentation and maceration lasted for two weeks in temperature-controlled stainless-steel tanks. The cap was punched down twice a day during fermentation, which reached a maximum temperature of 30°C. The wine was then racked into 30% new French oak barriques for 18 months before being blended and moved to a mixture of large oak casks for another six months prior to bottling.

## 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.