

Fontodi,
`Meriggio` Sauvignon Blanc 2023
Chianti Classico, Tuscany, Italy



Grape Varieties **90% Sauvignon Blanc**
10% Trebbiano

Winemaker **Giovanni Manetti**

Closure **Screwcap**

ABV **13%**

Residual Sugar **0.2g/L**

Acidity **5.47g/L**

Wine pH **3.26**

Notes **Certified Organic, Vegetarian,
Practising Biodynamic**

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 comprises of 99 hectares of vineyards, all of which are found in an amphitheatre-shaped valley in the south of Panzano. This shape facilitates the full ripening of the grapes. The north-facing vineyard for `Meriggio` is called La Rota and vines here are 21 years old. The stony galestro soils allow excellent drainage and help to develop a deep root system. Vines are planted at 4,000 and 6,000 per hectare.

VINTAGE

The 2023 vintage in Tuscany was characterised by higher-than-average levels of rainfall throughout the growing season. A particularly rainy spring with mild temperatures necessitated careful vineyard management to combat disease and mildew and caused issues with flowering and fruit set, leading to lower yields. There was intense heat in July and August, which helped with the fight against mildew and the vines were able to draw on the replenished soil water reserves from the previous rainy months to sustain them through the heat. Véraison took place at the beginning of August. Yields were reduced in comparison to previous years, but excellent wines were produced thanks to quality-minded producers' efforts in the vineyards and careful sorting in the winery.

VINIFICATION

After picking, the grapes were carried to the Fontodi winery and carefully selected on sorting tables. After pressing using a pneumatic press, the fruit was fermented in a combination of stainless-steel vats (60%), terracotta amphora (30%) and untoasted tonnaux (10%). No malolactic fermentation was allowed to take place. The wine remained in tonnaux for six months before release.

TASTING NOTES

`Meriggio` is pale lemon in colour with youthful hints. The nose displays fresh, grassy perfumes leading to a lively, lifted palate with a mineral undertone. A fragrant example of Sauvignon Blanc showing the characteristic high quality of all the Fontodi wines, it finishes on a long, elegant note.