

Fontodi,

**`Terrazze San Leolino` Chianti Classico Gran Selezione
2021**

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

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. 'Terrazze San Leolino' is made with Sangiovese grapes from a 5 hectare south-west terraced single vineyard, sitting below the beautiful church of San Leolino. The limestone soil gives a wine with great vibrancy and freshness, and one that is quite different in style to Sorbo.

VINTAGE

2021 posed a lot of challenges across Chianti Classico. A mild, rainy winter transitioned into a cold spring where frost was an ever-present threat. However, the continued rainfall set the region up to thrive in a very hot summer, ensuring vines had sufficient water reserves. Hot days and cool nights allowed for optimal ripening and grapes with lively acidity and elegant and complex aromas. A hard but rewarding vintage that produced excellent quality wines with intricate complexity.

VINIFICATION

After picking, the grapes were carried to the Fontodi winery and carefully selected on sorting tables. Fermentation and maceration lasted for at least 3 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 raked 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

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

Grape Varieties	100% Sangiovese
Winemaker	Giovanni Manetti
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.2g/L
Acidity	5.57g/L
Wine pH	3.33
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Practising Organic