

Fontodi,
`Pastrolo` Chianti Classico Gran Selezione 2020
Chianti Classico, Tuscany, Italy



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

Pastrolo, Fontodi's most recent Gran Selezione, is produced from a 1.5-hectare single vineyard in the Lamole UGA, situated over 600 metres above sea level on Marna di Macigno (sandstone marl) soils.

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 took place in terracotta amphora for 30 days. The wine was then aged for 20 months in used French oak tonnaux of 6HL.

TASTING NOTES

The wine shows aromas of lavender, sage, menthol and red plum.

Grape Varieties	100% Sangiovese
Winemaker	Giovanni Manetti
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.9g/L
Acidity	5.85g/L
Wine pH	3.29
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian