



## 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

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 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	<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>6.2g/L</b>
Wine pH	<b>3.4</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic</b>