



Grape Varieties	100% Sangiovese
Winemaker	Giovanni Manetti
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.2g/L
Acidity	6.18g/L
Wine pH	3.4
Bottle Sizes	37.5cl, 75cl
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

Fontodi's 107 hectares of south-facing vineyards sit at 450 metres above sea level in the Conca d'Oro, an amphitheatre-shaped valley to the south of Panzano. 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 Sangiovese used for the Fontodi Chianti Classico comes predominantly from 10-year-old, guyot-trained vines, with a proportion of fruit from the same 25-year-old vines that produce 'Flaccianello'. The quality of the Sangiovese grapes from the Fontodi vineyards obviates the need for Merlot or other varieties as a remedial blender.

VINTAGE

The 2022 vintage began with a harsh winter, marked by several nights of sub-zero temperatures. Despite the cold, conditions remained dry, and this trend continued into spring, with only limited rainfall, mild temperatures, and budbreak occurring as expected. Summer was exceptionally hot and dry - one of the warmest in the past 30 years - with a drought lasting over 40 days. Rain finally arrived in mid-August, revitalizing the vines and allowing the grapes to reach full ripeness just in time for harvest, resulting in remarkably healthy fruit.

VINIFICATION

After picking, the grapes were brought to the Fontodi winery and carefully hand-sorted on sorting tables. Fermentation took place in temperature-controlled stainless-steel tanks with indigenous yeasts and lasted around two weeks. Following fermentation, the wine was racked into 225-litre French oak barriques, a mix of Tronçais and Allier, where it underwent malolactic fermentation. It then spent further time ageing in second-use barriques before bottling, and finally aged in bottle prior to release.

TASTING NOTES

Deep ruby red in colour, this wine has aromas of ripe plum and sour cherry, with notes of tobacco and leather from oak ageing. On the palate, it has great depth of flavour, with juicy fruit and supple tannins giving way to a silky-smooth texture. This Chianti Classico has superb structure and finishes with a fine mineral note.