

Fontodi,

‘Vigna del Sorbo` Chianti Classico Gran Selezione 2022

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. Vigna del Sorbo is made with Sangiovese grapes from a south - west facing seven - hectare vineyard. 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 altitude is around 420 meters above sea level and the oldest vines were planted in 1968.

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 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. After fermentation, the wine was aged for 12 months in French oak barriques, of which 30% were new, followed by 12 months in bottle grande (50hL) prior to bottling. It remained in bottle for at least six months before release.

TASTING NOTES

Dark ruby red in colour, this wine opens with aromas of dark black fruits, blackberry and Victoria plum. The powerful structure defines the palate and complexity is given by the smoky, savoury fruit, robust tannins and fine acidity.

LIBERTY WINES