

Fontodi,
`Meriggio` Sauvignon Blanc 2024
Chianti Classico, Tuscany, Italy



Grape Varieties **90% Sauvignon Blanc**
 10% Trebbiano

Winemaker **Giovanni Manetti**

Closure **Screwcap**

ABV **12.5%**

Residual Sugar **0.3g/L**

Bottle Sizes **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

The Fontodi estate comprises 107 hectares of vineyards in an amphitheatre-shaped valley in the south of Panzano. This shape facilitates the full ripening of the grapes. 'Meriggio' is made from a north-facing vineyard called 'La Rota', which has 21-year-old vines planted at 4,000 and 6,000 per hectare, on stony galestro soils, allowing excellent drainage and helping develop a deep root system.

VINTAGE

The 2024 vintage started with a wet winter and spring supported healthy vine development, followed by a warm, dry summer that limited disease and ensured even ripening. Rainfall returned near harvest, but cool nights helped preserve acidity. Overall, yields were above average and the grapes showed very good quality.

VINIFICATION

After picking, the grapes were carried to the Fontodi winery and carefully selected on sorting tables. After pressing, the fruit was fermented in a combination of stainless-steel vats (60%), terracotta amphora (30%) and untoasted tonnaux (10%). No malolactic fermentation was allowed to take place. The wine remained in tonnaux for six months before release.

TASTING NOTES

`Meriggio` is pale lemon in colour. The nose shows fresh, grassy aromas, leading to a lively, lifted palate with a mineral undertone and a long, elegant finish.