



Grape Varieties	50% Malvasia 50% Sangiovese
Winemaker	Giovanni Manetti
Closure	Natural Cork
ABV	11%
Residual Sugar	326g/L
Bottle Sizes	37.5cl
Notes	Certified Organic

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

Grapes for this wine come from various vineyards of the estate in the Vin Santo del Chianti Classico DOC. The south facing vineyards sit at an altitude that ranges from 430 to 450 metres above sea level, and their natural amphitheatre shape allows the grapes to ripen fully. Soils here are galestro, a classic Tuscan shale, which allows for excellent drainage and encourages the vines to put down deep roots. The vines are Guyot trained and planted at a density of between 3,500 and 6,000 plants per hectare.

VINTAGE

The very wet winter of 2015 enabled vines to access considerable deep-seated water reserves during the spring, facilitating budding and flowering which lasted until the beginning of June. The particularly favourable climate during the summer ensured that all subsequent phenological stages, from fruit set to maturity, developed evenly. Hot temperatures in July were mitigated by some timely thunderstorms, while a sunny and quite breezy August allowed the grapes to reach a perfect phenolic ripeness. Harvest throughout September and the first week of October was facilitated by numerous sunny days, with sporadic rainfall. The 2015 wines exhibit balance, great structure and intense aromas.

VINIFICATION

Following harvest, the grapes were dried naturally in wooden boxes for five months before pressing. The must was then racked into chestnut and oak barrels (a mixture of 50 litre and 110 litre) for fermentation and ageing. The natural fermentation occurred slowly with the wine remaining in barrel for nine years prior to release.

TASTING NOTES

A deep golden colour with an elegant and complex nose. Aromas of dried fruits, apricots and dates are complemented by hints of almonds. On the palate, it is sweet, rounded and silky with a long, refreshing finish.