

Fontodi,  
`Dino` 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

Fruit for this wine comes from slopes located in the valley that opens south of Panzano, known as 'The Golden Shell', at average altitude of 450 metres above sea level. Here, the type of soil is calcareous clay schist.

## VINTAGE

The 2022 vintage started off with a harsh winter, with several nights reaching below freezing. Even though it was cold, conditions remained dry. Relatively dry conditions with some rainfall continued into spring with mild temperatures and budbreak occurring as expected. Summer was extremely dry and warm, one of the hottest in the last 30 years and the drought lasted over 40 days. Rain finally arrived in mid-August, allowing grapes to fully ripen in time for harvest leading to very healthy fruit.

## VINIFICATION

On arrival at the winery grapes are carefully selected on sorting tables. The wine is fermented and macerated for three months in terracotta amphoras. At the end of fermentation the wine is kept in amphoras for another 18 months before bottling.

## TASTING NOTES

Lovely ruby colour in the glass with purple hues. On the nose, balsamic herbal aromas, as well as classic cherry, blackberry and tobacco notes. On the palate, the wine is incredibly complex with pronounced flavours of balsamic herbs, sweet tobacco and hints of cherry. The finish is long and persistent.

Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Giovanni Manetti</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.1g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic</b>