

Fontodi,
`Meriggio` Sauvignon Blanc 2025
Chianti Classico, Tuscany, Italy



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

Winemaker **Giovanni Manetti**

Closure **Screwcap**

ABV **13%**

Bottle Sizes **75cl**

Notes **Certified Organic, Vegetarian**

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 2025 vintage brought a rainy start that boosted soil water reserves, which proved helpful during the summer heat. The day-night temperature shifts were wide and beneficial for even ripening and preserved acidity in the grapes. Late-June's heatwave boosted vine growth across Tuscany and veraison occurred quickly. Overall, a vintage of healthy and balanced vines to produce wines of generous character.

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.