



Grape Varieties	100% Trebbiano
Winemaker	Giovanni Manetti
Closure	Natural Cork
ABV	12.5%
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 of 99 hectares of vineyards, all of which are found in an amphitheatre-shaped valley in the south of Panzano. This shape facilitates the full ripening of the grapes. Fontodi Bianco is made only with Trebbiano grapes from the oldest vineyards of Fontodi, with more than 50 years old. The stony galestro soils allow excellent drainage and help to develop a deep root system. Vines are planted at 4,000 and 6,000 per hectare.

VINTAGE

The 2024 vintage started with a wet winter and spring, which 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

The whole bunches were gently pressed, followed by a cold sedimentation process. Fermentation occurred under controlled temperatures in tonneaux, where the wine was kept on its fine lees until May, allowing for enhanced complexity and depth of flavour.

TASTING NOTES

This wine is a vibrant yellow amber in colour with youthful hints. The nose displays aromas of apricot, chamomile, spice and dried herbs. Intense and harmonic on the palate, it has a refreshing acidity and a persistent finish.