

# LE FONTI - PANZANO



## Chianti Classico Riserva DOCG

2018

**Grapes:** 90% Sangiovese, 5% Merlot and 5% Cabernet Sauvignon

**Aging:** 22 months in French tonneaux (400-500l), 9 months refinement in bottle

The Riserva Chianti Classico persuades through elegance and finesse. Sangiovese by heart with a little addition of Merlot and Cabernet Sauvignon, this wine ages for almost two years in French oak barrels before being bottled and aged for further 6-9 months in the bottle before release. The longer aging helps the wine to gain structure and longevity and makes it an ideal partner for any festive meal.

**Year 2018:** Following a relatively warm winter we had our first real snow and ice chaos in the end of February which sadly also froze a lot of olive branches and tree. The vineyards fared much better and a warm spring set everything in the right growth. May and beginning of June were wet and cold, followed by a warm and sunny summer. It rained a few times in comparison to the north of Europe which had no rain all summer. By mid September we started the harvest.

### General information about Le Fonti:

Vineyard extension: 8,81 Hectars - 23 acres

DOCG-vineyards: 5.87 ha

Exposure: 450 meters above sea level.  
South East Hill Slope

Soil composition: Limestone, Sand,  
Volcanic stone, Schist, Clay

Farming method: certified organic

Training: Cordone speronato

**Harvest:** Merlot - 20-22nd September  
Sangiovese – 24th September - 2nd October  
Cabernet Sauvignon – 3rd October

**Vinification:** Slow fermentation at 28-29 C with daily pumping over before pressing off of the skins at the end of October. Afterwards the wine went through the malolactic fermentation before being left to age for 18-22 months in used French oak barriques of 225 litres and a smaller part in Tonneaux of 400-500 liters.

Alcohol: 15 % vol.  
Total acidity: 6,1 g/l

Bottles produced: 6120 of 0,75l, 195 Magnum