

# LE FONTI - PANZANO

## Chianti Classico DOCG bio

2019



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

**Aging:** 12 months in French oak barrels, 6 months refinement in bottle

Le Fonti's Chianti Classico reveals the fresh fruit, well balanced acidity and spices that the Sangiovese grape is praised for, rounded with a little addition of Merlot and Cabernet Sauvignon. The wine is aged for 12 months in French oak barrels and another 6 months in the bottle before being released on the market.

It is fresh and fruity with well balanced acidity, which makes this wine an excellent addition to every meal.

**Year 2019:** 2019 started with a mild winter that brought only two short snowfalls in January. April and May were plagued by almost constant rainfall and cold weather which led to a late flowering season. A very warm summer helped to ripen the grapes in time so that we could start late September with the harvest.

### General information about Le Fonti:

Vineyard extension: 8,81 Hectares - 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 - 26-28th September  
Sangiovese – 30th September - 4th October  
Cabernet Sauvignon – 7th-8th October

**Vinification:** Slow fermentation at 28-29 C with daily pumping over before pressing off the skins at the end of October. Afterwards the wine went through the malolactic fermentation. Ageing 12 months in French oak barrels of 400 and 500 litres.

Alcohol: 13,5% vol.  
Total Acidity: 5,8 g/l

Number of bottles: 20.260