

LE FONTI - PANZANO



FONTISSIMO IGT Alta Valle della Greve 2019 bio

Grape Varieties: 60% Cabernet Sauvignon, 40% Merlot

Aging: 24 months in french oak barriques (225l)

Fontissimo is synonymous with the best of Le Fonti. Papa's Best, as we like to call it, gets the best Sangiovese, Cabernet Sauvignon and Merlot grapes from our vineyards. After almost two years in French oak barriques, this wine wins over with its dark ripe fruit and good balance. A wine that invites you to meditate! Ideal with roasts, ripe cheeses and game.

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.

Harvest: Merlot - 26-28th September
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 before being left to age for 24 months in new and used French oak barriques of 225 litres.

General information about Le Fonti:

Vineyard extension: 8,81 Hectars -
23 acres

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

Alcohol: 14% vol.
Total acidity: 6,0 g/l

Bottles produced: 3700 and 141 Magnums