

# LE FONTI - PANZANO

## Chianti Classico Gran Selezione DOCG

2015



**Grapes:** 100% Sangiovese

**Aging:** 24 months in barriques (225l) and tonneaux (400-500l) french oak with a further 12 months in the bottle.

The Gran Selezione is the prime selection of our best Sangiovese vineyards. It is only produced in the best vintages and in small quantity to show how the Sangiovese grape expresses itself best in our territory.

**Year 2015:** The year started off quite wet and relatively fresh with only two days of snow. Spring was very warm and sunny. From the end of June we had a very warm summer with ideal growing temperatures. In the second half of September we started the harvest with fully ripe and mature grapes.

**Harvest:** Sangiovese – 24th-28th September

**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 2 years.

### General information about Le Fonti:

Vineyard extension: 8,7 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: organic certified

Training: Cordone speronato

Alcohol: 15 % vol.  
Total Acidity: 5,8 g/l

Bottles produced: 7000 of 0,75lt.  
120 of 1,5lt., 45 of 3 lt, 6 of 5 lt.