

LE FONTI - PANZANO

Chianti Classico Gran Selezione DOCG 2016



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 2016: The year started off with a very mild winter and a warm spring. Mai and June were wet and cold, but a nice long warm summer let the grapes ripen very well with ideal temperature changes between nighttime and daytime especially in the crucial ripening periods. We started the harvest in late September in excellent conditions in all vineyards.

Harvest: Sangiovese – 24th-28th September

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

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.

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

Bottles produced: 5800 of 0,75lt.
69 of 1,5lt., 30 of 3 lt, 5 of 5 lt.