

# LE FONTI - PANZANO

## Chianti Classico Gran Selezione DOCG 2017



**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 2017:** The year started off relatively cold but without any snow. Spring was very warm apart from the spell of late frost in the last week of April which luckily did not do much damage here due to the open position of the vineyards which dry quickly with the cool winds. Summer was hot, sunny and very dry. First rainfalls in the beginning of September re-established a good equilibrium in the vineyards and we could pick all grapes in September.

**Vendemmia:**

Sangiovese: 20-26th 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: 14,5 % vol.  
Total Acidity: 6 g/l

Bottles produced: 4200 of 0,75lt.  
80 of 1,5lt., 20 of 3 lt, 5 of 5 lt.