

LE FONTI - PANZANO

La Lepre delle Fonti IGT Toscana bio

2021



Grapes: 60% Sangiovese, 35% Merlot and 5% Cabernet Sauvignon

Aging: 4-5 months in French oak barrels (500-700l) and the rest in stainless steel vats.

Our housewine gets its name from the many rabbits and hares that roam our vineyards. It is made in the style of a young Chianti with mostly Sangiovese grapes and a small addition of Merlot & Cabernet Sauvignon. It ages for eight months in French oak barrels.

With its fresh acidity it is an ideal companion for daily meals of pasta or meat.

Year 2021: 2021 started with a mild winter that brought only one short snowfall in January. After a relatively warm and mild spring, we got surprised in April by late frost when half of the Sangiovese buds had just sprouted, which diminished our harvest greatly for the Sangiovese. 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: organic certified

Training: Cordone speronato

Harvest: Merlot - 27-28th September
Sangiovese – 29th September - 4th October
Cabernet Sauvignon – 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. About half of the wine aged for 4-5 months in used French oak Tonneaux of 500 and 700 litres while the other part remained in stainless steel.

Alcohol: 13,5% vol.
bottles produced: 7000
Ideal drinking temperature: 18°C