

# LE FONTI - PANZANO

Merlot  
IGT Toscana

2019



**Grapes:** 100% Merlot

**Ageing:** 12 months in French oak barrels (500-700l).

Our 100% Merlot - a real Baby-Supertuscan. Fresh and fruity it is soft and well balanced. The long aftertaste makes it easy to compare it with its “big brothers” from Bordeaux. Ideal for meals with its fresh fruity aromas.

Ideal with Italian pasta dishes, meats like roasts or Saltimbocca or to simply enjoy on the terrace with a piece of cheese.

**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.

**Vendemmia:** Merlot: 26-28th September

## General information about Le Fonti:

Vineyard extension: 8,81 Hectares - 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

**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. Ageing 12 months in French oak barrels of 400 and 500 litres.

Alcohol: 14,5 % vol.  
Number of bottles: 4000

Ideal temperature to drink: 18°C