LE FONTI - PANZANO



Chianti Classico Riserva
DOCG bio

2019

Grapes: 90% Sangiovese, 5% Merlot and 5% Cabernet Sauvignon

Aging: 22 months in French tonneaux (400-500l), 9 months refinement in bottle

The Riserva Chianti Classico persuades through elegance and finesse. Sangiovese by heart with a little addition of Merlot and Cabernet Sauvignon, this wine ages for almost two years in French oak barrels before being bottled and aged for further 6-9 months in the bottle before release. The longer aging helps the wine to gain structure and longevity and makes it an ideal partner for any festive meal.

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.

Harvest: Merlot - 26-28th September
Sangiovese – 30th September - 4th October
Cabernet Sauvignon – 7th-8th October

Vinification: Slow fermentation at 28-29 C with daily pumping over before pressing off of the skins at the end of October. Afterwards the wine went through the malolactic fermentation before being left to age for 18-22 months in used French oak barriques of 225 litres and a smaller part in Tonneaux of 400-500 liters.

Alcohol: 14 % vol.
Total acidity: 6,1 g/l

Bottles produced: 7200 of 0,75l, 195 Magnum

General information about Le Fonti:

Vineyard extension: 8,81 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: certified organic

Training: Cordone speronato