LE FONTI - PANZANO



Chianti Classico Riserva
DOCG bio

2020

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 2020: It was a very warm winter without snow. March and April were unseasonably warm and it wasn't until May that the weather conditions returned to the season. From June onwards it was a nice warm summer without extremes with some rain and we were able to start harvesting on September 21st.

Harvest: Merlot - 21-23rd September
Sangiovese – 24 - 28th September
Cabernet Sauvignon – 29 - 30th September

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.

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

Alcohol: 14,5 % vol.
Total acidity: 5,3 g/l

Bottles produced: 7.200 of 0,75l, 185 Magnums