

LE FONTI - PANZANO

La Lepre delle Fonti IGT Toscana bio

2023



Grapes: 65% Sangiovese, 30% Merlot and 5% Cabernet Sauvignon

Aging: 3-6 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 2023: The year started very warm and dry. From April onwards we had several weeks of cool and wet weather with extremely high humidity until June. We had daily thunderstorms which increased the already high humidity rate even more. July to September were incredibly hot and dry. Due to the diverse weather we lost about 20% of our crops but overall quality was excellent.

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 20-25th September
Sangiovese 26-30th September
Cabernet Sauvignon 3+4th 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: 7700
Ideal drinking temperature: 18°C