

FÈLSINA

Fontalloro 2011

100% Sangiovese grapes.

Fontalloro is the most representative expression of Fèlsina's Sangiovese. Fontalloro grapes come from vineyards straddling the border between Chianti Classico and the Chianti Colli Senesi denomination. The vineyards lying within the Chianti Classico appellation are in the highest area of Fèlsina while those in the Chianti Colli Senesi are lower down (407-330 meters above sea level). With a southwestern exposure, the grapes are influenced by diverse soil compositions: on the Chianti Classico side the soil is stony and calcareous; on the Crete Senesi side the soil is sandy, loamy and silty with pebbles and marine sediments.
First vintage 1983.

Denomination

IGT (Indicazione Geografica Tipica Toscana).

Grapes variety

100% Sangiovese.

Growing area

Poggio al Sole and Arcidosino areas.

Vineyard density

About 5.400 vines per hectare.

Training system

Bilateral cordon training system.

Harvest

Exclusively by hand, in two phases, selecting only the finest grapes.

Vinification

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. In March-April, the new wine goes into new and first used French oak barrels; after 18-22 months of maturation, the final blend is assembled, bottled, and ages in glass a minimum of 8-12 months.

Sensory profile

Ruby red color with rich and intense tones. Variety of aromatic herbs accentuated with generous notes of tobacco and wet earth (dry earth, as well), black currant and licorice. The palate manifests good consistency of medium-smooth tannins to ensure the lengthy ageing. Rich structure and weight and elegant breed on the finish. Optimum cellar life in all vintages.

Alcohol content: 14.5% vol

Total acidity: 5.8 g/l

Reducing sugars: < 1 g/l

PH: 3.31

