



## Fontella

## ◊ FONTELLA ◊

Chianti DOCG

### REGION

Toscana

### VARIETY

Traditional blend of Sangiovese and Canaiolo, from selected vineyards in the Chianti DOCG area.

Harvest: October.

Vinification process: The grapes are de-stemmed and soft crushed. Fermentation takes place in stainless steel at a controlled temperature of 77 F (25°C), and lasts around 12 days. Frequent remontage occurs throughout fermentation in order to extract color and achieve soft tannins. Malolactic fermentation is carried out. The juice is left in contact with the skins for 8-10 days. Three-month aging in large Slavonian oak barrels.

### TASTING NOTES

Ruby red, with a typical Chianti nose, smooth, medium-bodied palate, with an attractive lingering finish.

### FOOD PAIRINGS

Thanks to its acidity, it is a perfect match with rich, fatty dishes. Wonderful with Spaghetti with tomato sauce and pizza or try it with a nice Fiorentina steak with crude olive oil.