

Fontodi, Panzano in Chianti (Tuscany)

## Chianti Terrazze San Leolino DOCG



<b>Vintage</b>	2020
<b>Winemaker</b>	Fontodi
<b>Region</b>	Tuscany
<b>Alcohol</b>	14.5% vol.
<b>Grapes</b>	100% Sangiovese

### Winemaking

The San Leolino originates from a recently regenerated plot close the chapel by the same name in the Conca d'Oro of Panzano, situated at an altitude of 450 metres. Fermentation and maceration take place in stainless steel tanks at a controlled temperature with three weeks of yeast contact and daily pumping. Subsequent maturing takes place in French oak barrels for a period of 24 months followed by storage in the bottle for at least 6 months.

### Our tasting note

Luminous, vibrant ruby red. The wine is fresh and complex on the nose, with notes of cherries, redcurrants, hints of tobacco and coffee. Balanced and deep on the palate with well-integrated tannins and flavours of cherries, blackberries, plums, sandalwood and mild mocha. Long-lasting finish.

### Fontodi

Giovanni Manetti, the owner of the Fontodi vineyard, is one of the driving forces behind the Chianti Classico renewal movement. With ambition, professionalism and the valuable support of the brilliant consultant Franco Bernabei, his vineyard in the heart of the Chianti Classico region is now one of the very top producers of Chianti. The secret behind the success of Fontodi is the sum of all the most carefully completed details. And this applies to the pruning of the vines, the selection during harvesting and the work in the wine cellar. Manetti leaves nothing to chance. And the wines reflect this: always balanced, vibrant and tangy and produced in a technically excellent manner. Fontodi exclusively practices bio-dynamic viticulture. Herbicides, pesticides and fungicides are gone without exception. The vines all face south and are perfectly aerated and have perfect drainage. These climatic conditions are ideal in order to allow the Sangiovese grape to ripen perfectly. The best grapes from a single vineyard are used in the famous Flaccianello della Pieve.



### Suitable with

