



FONTEFOSSOLI

TOSCANA ROSSO

indicazione geografica tipica

Fontefossoli is the original starting place of our family's history, and represents the continuation of traditions that preserve the area's unique tastes and flavors for food and wine.

FONTEFOSSOLI is an ideal wine to serve with the family's daily meals together. The specific qualities of this full-bodied, genuine wine make it the best choice to pair with traditional dishes from Maremma, Tuscany.

PEROLLA TATTI Vineyard

Year planted: 2006

Layout: 1.80 x 0.80 metres

Varietal: Montepulciano, Cilieggiolo

Plant density: 6,944 vines per hectare

Soil: loamy with deposits of limestone

Direction facing: south **Altitude:** 150 meters asl

Training system: spurred cordon with vertical trellis

Vineyard Technique: certified Organic

Weeding: mechanical

Fertilizer: organic (composted manure), mixed seeding (leguminous, gram) as cover crop

Yield: 1,000 gr.

Wine Cellar

Harvested: by hand with crates

Selection: clusters chosen on the selection table before destemming

Pressing: none

Vat loading: chute conveyor without the use of pumps

Vats: steel (capacity: 30 hl)

Fermentation: spontaneous

Yeast: indigenous

Maceration: for 15/20 days with light pump overs

Ageing: in steel or French oak vats (30 Hl.) for 10 months

Refinement: 6 months in bottle

Blend: 60% Montepulciano, 40% Cilieggiolo

Alcohol: 13.0% depending on the vintage

Wine

Color: deep ruby with a purple rim.

Aroma: Ample blend of red fruits and preserves.

Taste: captivating, lively and full-bodied. Express genuine, young tannins.

Food pairing: First dishes with Ragù from Tuscan tradition. Great with grilled meats or wild game stew.

Lifespan: More than 5 years. Medium ageing potential.

SIMONA CECCHERINI