

Fontegalli Red Wine



Fontegalli is produced from grapes of Merlot, Cabernet Sauvignon and Sangiovese.

A coloured wine with structure (body) and surprising concentration, blended with tannin, very smooth, permanence in new French oak barrels for 18 months. This gives the wine a splendid spicy note.

Denomination:	Indicated Geographical typical Tuscany – Red.
Grapes used:	60% Merlot, 20% Cabernet Sauvignon and 20% Sangiovese.
Production area:	Vineyards located about 400 metres above sea level on rich structured soil with a prevalence of Marl.
Year of plantation:	1981 for the Sangiovese, in the 1990's for the Merlot and Cabernet Sauvignon.
Type of growth:	Guyot (Sangiovese) and Cordone speronato (Merlot and Cabernet).
Production:	About 1 kg of grapes per plant.
Type of harvesting:	Hand picking into crates, towards the end of September for the Merlot and before the middle of October for Sangiovese and Cabernet Sauvignon.
Wine making:	Cleaning of grape-stalk and soft pressing of the grapes. Fermentation and soaking at a controlled temperature in cylindered French oakwood vats for about 25 days with numerous turning and stirring.
Ageing:	In new French oakwood barrels for 18 months.
Refining:	In bottles for about 12 months.
Sensorial points:	Its ruby red colour of great intensity with violaceous nuance. Its perfume (bouquet) is abundant, intense and persistent, with scents of blackberry and bilberry and a note of cacao and liquorice. To taste its dry but soft, warm and bodied, balanced and pleasant tannin and a long persistent ending.
Consumed with:	Roasted red meats, game and seasoned hard cheeses.