



EMPSON & CO.
Experience Italy in a Wine glass



Chianti Classico "Fontalpino" DOCG

From the Montegiachi, Petroio and Cerreto vineyards, located 350 meters (1,150 feet) above sea level with northeastern exposure and mainly calcareous soil. A typical expression of Chianti Classico, meant to highlight the innate characteristics of pure Sangiovese grapes grown in Tuscany, with classic aromas, structure, balance, persistence, and versatility.

Wine exported to: USA

Most recent awards

WINE ENTHUSIAST: 92

JEB DUNNUCK: 92

GAMBERO ROSSO: tre bicchieri

JAMES SUCKLING: 93

VINOUS: 93

WINE SPECTATOR: 90

WINE ADVOCATE: 91

LUCA MARONI: 98

WINE REVIEW ONLINE: 91

ULTIMATE WINE CHALLENGE: 92

AMBASSADOR: 91



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	15 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Tonneaux
Container size:	900 L
Container age:	3-4 uses
Type of oak:	Allier / Tronchet
Aging before bottling:	12 months
Aging in bottle:	Min 6 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Petroio Cereto
Vineyard location:	Castelnuovo Berardenga
Soil composition:	Medium-consistency sand, tuff with limestone (from Pliocene era).
Vine training:	Guyot/Spurred cordon
Altitude:	350 meters (1,150 feet) above sea level
Vine density:	6,600 plants per hectare
Yield:	70 ql/ha
Exposure:	South/east
Years planted:	1998, 2002
Age of vines:	5-25 years old
Time of harvest:	Early October
First vintage of this wine:	2005
Total yearly production (in bottles):	40,000

Tasting Notes and Food Pairings

Tasting notes:	Deep ruby red with purple reflections. Intriguing aromas of plum, cherry, currant and spice. Its powerful structure is complemented by remarkable persistence, freshness, and versatility. On the palate, it is balanced and warm, reminiscent of a comforting embrace. All the finest qualities of Sangiovese.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).

Food pairings:	Pairs with first courses, grilled meats and young or semi-aged cheese.
Aging potential:	5-10 years
Alcohol:	13.50%
Winemaker:	Gioia Cresti

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