



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Fontaloro Toscana IGT

A super Tuscan with the most emblematic of Felsina's own Sangiovese clone. The grapes are grown in the Chianti Classico and Chianti Colli Senesi appellations, which enjoy two different microclimates: The Colli Senesi are at a lower elevation with sand, loam, silt and marine deposits and the Chianti Classico vineyards are at the highest elevation of the area, with calcareous stony soil. After the grapes are sorted for quality, they are vinified in stainless steel, with long maceration. The new wine is aged in used French oak for up to twenty-two months. The final blend is bottled and aged for eight to twelve months. Intense color, aromatic herbs with generous notes of tobacco and forest floor, intertwined with black currant and hints of licorice. Lovely tannins, structure, and body but especially great typicity.

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**Wine exported to:** Bermuda, Canada, Australia

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## Most recent awards

**JAMES SUCKLING:** 95

**VINI BUONI D'ITALIA:** Gold Star



## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	16-20 days
Type of yeast:	Selected
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Automatic punchdowns and pumpovers
Length of maceration:	16-20 days
Malolactic fermentation:	Yes
Fining agent:	Plant protein
Aging containers:	Barrique
Container size:	225 L
Container age:	New
Type of oak:	French
Bottling period:	October
Aging before bottling:	18-22 months
Aging in bottle:	8-12 months
Closure:	Natural Cork



## Vineyard

Organic:	Yes
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Vineyard location:	Chianti Classico, Castelnuovo Berardenga, Tuscany
Soil composition:	Rock, clay and sandstone
Vine training:	Espalier
Altitude:	330-407 meters (1,083-1,335 feet) above sea level)
Vine density:	5,400 plants per hectare
Exposure:	Southwestern
Years planted:	1979, 2004
Age of vines:	15-40 years old
First vintage of this wine:	1983
Total yearly production (in bottles):	30,000



## Tasting Notes and Food Pairings

Tasting notes:	Intense and rich ruby red. Complex aromas of tobacco, wet earth, black currant, blackberry and licorice. Smooth but consistent tannins, excellent structure and typicity on the palate.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meats, game, and aged cheese.
Aging potential:	20 years
Alcohol:	14%
Winemaker:	Franco Bernabei