



Wine
Spectator
94 PTS
2012



TASTING NOTES

Dense and dark color with a raw leather and cherry berry aroma on the nose. Wild and true to varietal with high acidity.

Fonterenza Brunello di Montalcino

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	100% Sangiovese

APPELLATION
DOCG Brunello di
Montalcino

WINERY

Margherita and Francesca Padovani grew up in the Fonterenza farmhouse and acquired their deep love and respect for the land over years spent playing in the hills of Montalcino. Later, when they began making wine on the site, it was practically a given that they would follow a sustainable philosophy. Their 4.2 hectares of Sangiovese are cared for entirely by hand, determined through observation of the phases of the moon and the biodynamic calendar.

Fonterenza's vineyards are all located in the Poggio San Polo area in the south-eastern part of Montalcino, along the hills that slope down from Il Greppo towards Castelnuovo dell'Abate. The slopes range from 420-450 meters above sea level and are framed by surrounding woodlands the mighty Monte Amiata rising behind, with its dual function as both protective barrier from the weather and thermal regulator. The vineyards experience many hours of direct sunlight in addition to ample moisture. The soil is highly variable as well: clay, galestro, limestone, quartzite and more. Margherita and Francesca are thankful for this cocktail of influences because it adds to the complexity and unique character of their wines.

CULTIVATION

With a surface of 1.6 ha, on a clayey-streak litter, with a density of 4,000 strains per hectare and a form of bilateral Guyot breeding. It was the first plot we planted in 1999. It is entirely surrounded by the typical coppicing wood that gives it a peculiar microclimate.

VINIFICATION

Fermentation occurs over 20 days in Slovenian Oak barrels. Maceration occurs with skins over 90 days. Malolactic fermentation.

AGING

Aged for 42 months.

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