



## Fonterenza Pettiroso

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Tuscany	80% Sangiovese
APPELLATION	20% Ciliegiole
Toscana IGT	

### 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

Hand harvested.

### VINIFICATION

Fermented in stainless steel tanks.  
Malolactic fermentation.

### AGING

Aged 8 months in stainless steel.