



Wine
Spectator
91 PTS
2015



TASTING NOTES

Sweet cherries and dried herbs with an earthy undertone.

Fonterenza Rosso di Montalcino

COUNTRY	ABV
Italy	15%
REGION	VARIETALS
Tuscany	100% Sangiovese

APPELLATION
DOC Rosso 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

This vineyard has an area of 0.5 hectares, with east and northeast exposure, on galestro with quartz presence. The density is 4,900 strains per hectare and the cultivation form is free Alberello. It was planted in 2005 with experimental clones of Sangiovese and is destined for the production of Rosso di Montalcino. It has always been vinified separately, it is a parcel to which particular care and time is devoted.

VINIFICATION

Fermented in steel and open plastic tanks at a max of 27° C. Maceration with skins or 15-20 days. Malolactic fermentation.

AGING

Aged for 21 months in oak barrels.

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