

# Fontodi

A masterpiece from the Conca d'Oro of Panzano, Flaccianello 2020 is crafted with meticulous care, showcasing layers of dark cherry, violet, and spice with a finely balanced structure.

Flaccianello della Pieve 2020



## Tuscany, Italy

## Region and Vineyards



The grapes for **Flaccianello** are carefully selected from the best parcels within the estate. The vineyards are cultivated with organic and biodynamic principles, ensuring the highest quality fruit and a true reflection of the unique terroir.



The 2020 vintage benefitted from a mild winter, a cool spring, and a dry, balanced summer with timely rains in August that supported optimal vine health and ripening. After careful hand-harvesting and sorting, the grapes underwent fermentation and maceration in temperature-controlled stainless steel tanks for two weeks, with regular punch-downs to enhance extraction. The fermentation temperature reached a maximum of 30°C.

After fermentation, the wine was aged for 18 months in 30% new French oak barriques, followed by another six months in large oak casks to achieve harmony and depth. The wine was then bottled and prepared for release, showcasing Fontodi's commitment to precision and quality.



- Color: Bright ruby red with garnet reflections.
- Aromas: Intense and complex, featuring ripe dark cherries, violets, and **plums**, with subtle hints of **spice** and earthy undertones.
- Palate: Rich and full-bodied, with vibrant acidity, fine, supple tannins, and a persistent, flavorful finish. Layers of dark fruit and floral notes are complemented by elegant oak integration.



Alcohol: 14,50 %

Composition: 100% Sangiovese







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### Did you know?

The **Manetti family**, who owns Fontodi, has been a prominent figure in Chianti for centuries, originally known for their production of terracotta in Ferrone. **Flaccianello** was first produced in the **1980s**, becoming one of Tuscany's most iconic wines, demonstrating the potential of Sangiovese as a varietal wine.

### Wine Pairing Ideas

- **Bistecca alla Fiorentina**: The robust tannins and acidity of the wine pair beautifully with the rich, grilled meat flavors.
- **Wild boar ragu over pappardelle**: Complements the wine's earthy and spiced profile.
- **Roasted lamb with rosemary and garlic**: Matches the wine's structure and savory undertones.
- **Aged Pecorino Toscano cheese**: Balances the wine's vibrant acidity and fruitforward character.



#### James Suckling (JS): 97 Points (2020)

Extremely floral with sage and licorice to the berry and dark cherry aromas that follow through to a medium body, with fine and silky tannins that run the length of the wine. Very crunchy for Flaccianello. Vivid on the palate. From organically grown grapes.



#### Wine Spectator (WS): 96 Points (2020)

Pure and permeated with black cherry, blackberry, violet, mineral and spice aromas and flavors, this red is sophisticated and complex. Balanced, with tannins that are present, yet refined and well-integrated. The fruit persists from beginning to end, defining the finish. Sangiovese. Best from 2026 through 2043.



#### Robert Parker (RP): 96 Points (2020)

The 2020 Flaccianello della Pieve is the full package. This point is clear when you taste all the other wines in the Fontodi portfolio and conclude with this bottle. This organic Sangiovese shows beautiful intensity and remains balanced throughout with dark fruit, crushed stone, spice and wild rose. It borrows themes of elegance, depth and ripeness played across this vintage. The wine wraps smoothly over the palate with substantial fruit weight and sweet tannins. This warm-vintage expression can be aged or enjoyed straight out of the gate.



