

Fontodi

Made from equal parts Malvasia and Sangiovese and matured in small caratelli, Fontodi 2011 delivers layered Tuscan sweetness with polished copper depth and a finish that seems to stretch for minutes.

FONTODI



Vin Santo del Chianti Classico 2011

Tuscany, Italy

Region and Vineyards

Fontodi Vin Santo del Chianti Classico comes from the estate's vineyards in the **Conca d'Oro**, the celebrated amphitheatre directly south of Panzano in Chianti. This sun-filled pocket of Chianti Classico sits at approximately 350 to 480 metres, where warm, dry conditions meet strong southern exposure and marked day-night temperature differences. Such elevation helps preserve freshness while the grapes mature slowly and develop concentrated flavour.

Fontodi is a certified-organic estate of about **130 hectares**, with roughly 70 hectares planted to vines. The vineyards occupy calcareous clay-schist soils, with galestro at lower elevations and albarese higher up, providing the stony, well-drained setting associated with the area. Grapes for this Vin Santo come from various Fontodi parcels, where vines are Guyot trained at 3,500 to 6,000 plants per hectare. The result is a sweet Tuscan wine rooted firmly in the landscape around Panzano.

Winemaking

Fontodi Vin Santo del Chianti Classico 2011 is made from an equal blend of **50% Sangiovese and 50% Malvasia**. After harvest, the grapes undergo five months of natural drying, concentrating their sugars and flavours before pressing. The must then begins its long traditional maturation in sealed caratelli, the small Tuscan casks used for Vin Santo.

Fontodi's technical method uses 50- and 110-litre caratelli made from chestnut and French oak, with the wine maturing in the presence of madre. For the 2011 bottling, specialist merchant records describe **84 months of ageing in small caratelli barrels**. This extended period shapes the wine's deep amber colour, dried-fruit character and layered notes of maple, toasted chestnut and savoury tobacco, while the balanced blend retains a refreshing finish.

Alcohol :12,00 %

Composition: 50% Malvasia, 50% Sangiovese

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

FONTODI

Vin Santo del Chianti Classico 2011

Tasting Notes

- **Color:** Dark amber with polished copper highlights and a deep golden core.
- **Aroma:** Dried apricot, pineapple, dates and almond mingle with brown sugar, maple syrup, toasted chestnut and savoury tobacco.
- **Palate:** Full-bodied, sweet and rounded, with a thick, glycerin-rich texture that turns silky across the palate. Dried fruit and toasted flavours persist with lasting intensity, while a refreshing finish carries on for many minutes.

Did You Know?

Fontodi has belonged to the **Manetti family since 1968**. Before turning their attention to wine, the family spent generations in Tuscany making terracotta tiles, linking this celebrated estate to one of the region's oldest artisan traditions.

Wine Pairing Ideas

- **Cantucci:** The classic Tuscan pairing lets the wine's dried-apricot and almond notes echo the biscuit's toasted sweetness, while its freshness keeps the combination lively.
- **Torta di mandorle:** Almond cake mirrors the wine's marzipan-like hints and gives its silky texture a rich, elegant partner.
- **Pecorino stagionato:** A mature Tuscan pecorino brings savoury depth and gentle saltiness, sharpening the wine's sweetness and highlighting its chestnut nuances.
- **Tarte fine aux pommes:** Baked apple and caramel flavours complement the wine's maple and dried-fruit profile without overwhelming its long, refreshing finish.