



Fontodi

A rivetting, pure Sangiovese from Panzano's sun-trap amphitheatre, this vintage marries succulent black-cherry fruit with graphite tension and polished tannins—proof that power and finesse needn't be opposites.



FONTODI

98
vincus



Alcohol :14,50 %

Composition: 100% Sangiovese

Flaccianello della Pieve 2013

Tuscany, Italy

Region and Vineyards

Fontodi sits in the heart of Chianti Classico at Panzano, within the natural amphitheatre known as the **Conca d'Oro**. The south-facing bowl concentrates light and heat while cool evenings preserve acidity, giving Sangiovese both ripeness and nerve. Vineyards for Flaccianello lie mainly between **400-500 metres** where breezes and diurnal swings slow maturation for greater aromatic complexity. The estate is **certified organic**, with a rigorous focus on soil health and low-impact viticulture.

Soils are predominantly **galestro** (friable marl-schist) with pockets of alberese (limestone), lending the wine its savoury, ferrous edge and refined structure. Flaccianello is **not a single plot** but a super-selection of the best Sangiovese from Fontodi's top parcels across the Conca d'Oro—an approach that heightens consistency and terroir depth.

Winemaking

Flaccianello is **100% Sangiovese** from hand-selected, organically farmed fruit. Fermentation is **spontaneous with indigenous yeasts** in temperature-controlled stainless steel, with **maceration of roughly three weeks** to capture perfume and fine tannin. Malolactic conversion occurs in barrel to enhance texture and integration.

The 2013 was matured **24 months in French oak (Tronçais & Allier) barriques**, followed by bottle aging before release. The élevage brings polish without overshadowing the wine's bright, cool-vintage profile and rocky minerality—hallmarks that support long aging.

Tasting Notes

- **Color:** Deep, youthful ruby with garnet flashes at the rim.
- **Aroma:** Black cherry, blueberry and blackberry layered with violet, licorice, mocha, sweet tobacco, and hints of cedar and graphite; subtle wild herb and mineral lift.
- **Palate:** Full-bodied yet vibrant; dense black-fruit core framed by **fine, chalk-edged tannins** and lively acidity. Long, layered finish with dark spice, cocoa nib and stony salinity; poised now, superb cellaring potential.



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Did you know?

"Flaccianello della Pieve" takes its name from the **Romanesque Pieve di San Leolino**, the parish church that overlooks Fontodi's vineyards; the gold cross on the label echoes the church's cross. In the **early 2000s**, Flaccianello evolved from a single-vineyard bottling into a selection of the estate's best Sangiovese parcels—an important step in its modern identity.

Wine Pairing Ideas

- **Bistecca alla Fiorentina** — char-grilled fat and salt amplify the wine's depth; lively acidity cleanses the palate.
- **Wild boar ragù pappardelle** — gamey sweetness and slow-cooked herbs echo Sangiovese's savoury core.
- **Porcini risotto** — earthy umami and creaminess dovetail with the wine's mineral drive and firm structure.
- **Aged Pecorino Toscano** — salty, hard cheese heightens fruit purity and tames youthful tannin.



Vinous (Antonio Galloni) (VN) : 98 Points (2013)

Fontodi's 2013 Flaccianello della Pieve is a fabulous, riveting wine that grabs hold of all the senses. There is plenty of the richness and textural depth that have always been a Fontodi signature, but in the more contemporary style that seeks to marry power and elegance. Readers will have to be patient, as the 2013 is still very much in its inky, primary stage. (AG) (1/2018)



Robert Parker (RP) : 97 Points (2013)

The gorgeous 2013 Flaccianello della Pieve is going through a closed phase at the moment. Let's give the wine a few more years to sort itself out. This window of momentary shyness is a very encouraging sign when you consider how far this wine will travel to complete its evolutionary path. This vintage saw a cool spring that got the season off to a late start. Mild summer temperatures meant that the harvest also came later, with fruit picked the first week of October. The natural characteristics of this vintage include higher total acidity, increased tannic structure and slightly lower alcohol content. The 2013 Flaccianello hits the trifecta of positive potential aging attributes. Indeed, the wine is almost rigid and nervous at this early stage in its adolescence. Like proud parents, we will wait and watch this bottle blossom over time.



Decanter (DCT) : 97 Points (2013)

A warm rather than hot vintage with cool periods throughout. Harvest was relatively late, commencing at the beginning of October. Manetti tells me he reduced the time in barriques to 18 months, with the remaining six months spent in large casks - for this and subsequent vintages. This is so elegantly proportioned and refined, with ethereal fragrances of wild flowers and forest berries. The buoyant palate almost belies its depth and the finish resonates with minerality. A pure expression of Sangiovese and proof that a wine does not need to be large and brawny to be excellent or ageworthy. (MM) (10/2018)



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