

A benchmark Super Tuscan, Fontalloro 2018 displays Sangiovese's nobility: dark fruit depth, tobacco and earth tones, framed by elegance, structure, and remarkable typicity.

## Fontalloro 2018

Tuscany, Italy

### Region and Vineyards

Fontalloro draws from vineyards straddling the **Chianti Classico** and **Chianti Colli Senesi** zones, each contributing distinctive qualities. At **330-407 m** above sea level, the Castelnuovo Berardenga plots in Chianti Classico rest on rocky, calcareous soils with sandstone veins, lending finesse, freshness, and linear minerality.

By contrast, the lower-elevation Colli Senesi parcels contain sand, loam, silt, and marine deposits, imbuing the fruit with density, ripeness, and broader shoulders. Exposure is predominantly **southwest**, ensuring abundant sunlight while evening breezes preserve aromatic lift. Vines, planted in **1979 and 2004**, now range from 15 to 40 years of age, with a density of about 5,400 plants per hectare. Farmed organically and trained on espalier, they form the foundation of this long-lived and expressive Sangiovese.

### Winemaking

Fontalloro is crafted from **100% Sangiovese**. After meticulous sorting, fermentation takes place in stainless steel with **selected yeasts**, at **28-30 °C**, lasting **16-20 days**. Extraction is guided through automatic punchdowns and pumpovers, ensuring richness while preserving refinement.

Malolactic fermentation follows, and the wine matures in **225 L French oak barriques** (new) for **18-22 months**. Bottling occurs in October, followed by an additional **8-12 months in bottle** before release. This élevage polishes the tannins, layering cedar and spice over fruit while retaining purity of terroir. Final alcohol is **14%**, with an aging potential of up to **20 years**.

## Tasting Notes

- **Color**: Intense, rich ruby red with vibrancy and depth.
- **Aroma**: Tobacco, black currant, blackberry, licorice, and hints of wet earth, intertwined with subtle spice and savory undertones.
- **Palate**: Smooth yet firm tannins, excellent structure and typicity; dark berry core lifted by earthy-mineral accents; balanced, persistent, and elegant through a long finish.

# FÈLSINA



Alcohol:14,00%

Composition: 100% Sangiovese





# FÈLSINA

# Fontalloro 2018

### Did you know?

Fontalloro was first released in **1983** and has since become one of Tuscany's reference -point Super Tuscans. The wine showcases Fèlsina's massal selection of Sangiovese, considered one of the most emblematic expressions of the grape in Italy.

### Wine Pairing Ideas

- Grilled ribeye steak the wine's tannins and acidity balance the richness of marbled beef.
- **Wild boar ragù with pappardelle** echoes the gamey depth and herbal notes in the wine.
- **Aged Pecorino Toscano** its saltiness and nuttiness enhance the wine's dark fruit and earthy character.
- **Roast venison with juniper and rosemary** the savory, spiced notes harmonize with Fontalloro's tobacco and licorice tones.



#### Robert Parker (RP): 95 Points (2018)

To my palate, the 2018 vintage sometimes feels a little too ripe or baked. I was reminded of those characteristics when tasting the Fèlsina 2018 Fontalloro. There is plenty of dark fruit at its core, but this wine also reveals dry tones of jarred oregano, grilled Mediterranean herb, crushed aspirin and graham cracker. The mouthfeel is pleasantly lean and silky, and perhaps the wine delivers more in terms of length than it does weight or texture. A little more bottle age should help flesh out and soften these results.



#### Vinous (Antonio Galloni) (VN): 95 Points (2018)

The 2018 Fontalloro is bright, floral and full of energy. In most vintages, Fontalloro is quite open, but the 2018 is especially nervy and taut. That won't be an issue in time, of course, but readers should plan on being patient. Sangiovese is so expressive here. A whole range of floral and savory accents lingers on the close.



#### James Suckling (JS): 95 Points (2018)

A tight, fresh Fontalloro with dark cherry, chocolate and toasted oak. Some walnut, too. It's full-bodied, yet polished and structured. Sort of shy. But this will develop really nicely with some bottle age. Drink after 2023.



