

FONTODI

# FONTODI 'FLACCIANELLO DELLA PIEVE' CHIANTI

COLLI DELLA TOSCANA CENTRALE • TUSCANY • ITALY • EUROPE

## TECHNICAL DETAILS

### The Estate

Fontodi is a certified organic estate which extends over 130 hectares of which about 70 are planted with vines. The type of agriculture practised is inspired by the principles of respect of nature and sustainability.

### Wine Making

Fermented in stainless steel tanks with indigenous yeasts for at least 3 weeks. Aged in French oak barrels and casks for 24 months.

### Food Suggestions

Pairs well with beef, lamb, veal, poultry and cured meats.

## TASTING NOTES

It has a very appealing sweet black cherry nose with some exotic oak spice like sandalwood or incense. It is smoky and creamy on the palate round and spicy with lots of lavish oak which is covering the fruit a little bit right now. It has very attractive tangy acidity and quite firm slightly dry tannins. It is still very young and not quite in complete harmony yet but has great potential to age gracefully.

**Sangiovese grape blend.**

**This wine contains allergens, sulfites.**

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SCAN >>

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This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Sustainable
- Class: Red

[WWW.FONTODI.COM/](http://WWW.FONTODI.COM/)

**VINTAGE IMPORTS**

Importer & Distributor of Wines & Spirits

