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I FOSSILI is an authentic wine which conveys the quality of Sangiovese grapes, carefully selected in our vineyards together with a small percentage of Colorino

Appellation: Chianti Montespertoli DOCG Riserva
Grape variety: Sangiovese 85%, Colorino 15%

Characteristics of the production area

Altitude: 180 m asl

Soil type: Silty clay of marine origin and high presence of limestone

Exposure: South West

Planting density: 5000 plants per hectare

Training system: Spur pruning system

Average age of vineyards: 10 years

Winemaking and ageing

Yield per hectare: 5 tons /ha

Harvesting period: First two weeks of September.

Manual harvesting, de-stemming and fermentation with indigenous yeasts at a controlled temperature.

Maceration of about 20 days. Devatting and then malolactic fermentation in the tank. Ageing in French oak barrels from 7 hl for 24 months. Further ageing in bottle for 4 months.

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