



FONTEGRANDE

**The Name:**

FONTEGRANDE takes its name from the vineyard that the wine is produced from, located near to some old ruins discovered during excavations; scholars attribute the ruins to an old Roman spa

Wine variety:

D.O.C. Rosso di Montepulciano

Vineyard Exposure:

North-West

Density of grapevines:

5,000 vines per hectare

Yield:

90 quintals per hectare

Grape varieties:

90% Sangiovese, 10% Canaiolo Nero

Vinification method:

Destemming and soft pressing. Alcoholic fermentation and maceration on grapeskins for 20-23 days in controlled temperature with “rimontaggi” and “follature” over the hat of grapes. Spontaneous malolactic fermentation with frequent batonnage for 15 days

Ageing:

10 months in stainless steel containers, 2 months in the bottle

Characteristics:

A lively ruby-red colour with purple reflections

Typical bouquet of a young wine with aromas of rose, cherry and raspberry

A soft and harmonious taste despite its young age, pleasantly sapid and tannic

To Serve:

Temperature of 18-20 °C, open at least 1 hour before drinking

Food Accompaniment:

Pasta with a meat sauce, poultry, roast meats and cheeses