

FONTEDOCCIA

**The Name:**

FONTEDOCCIA owes its name to the vineyard of production that is spread along a beautiful ridge in the south area of Acquaviva. The rich presence of water sources justifies the name of the area, just called Fontedoccia

Wine variety:

I.G.T. Indicazione Geografica Tipica Rosso Toscano

Vineyard Exposure:

Nord-East

Density of grapevines:

5.000

Yield:

120 q/ha

Grape varieties:

90% Sangiovese, 10% other vines with red grapes

Vinification method:

Destemming and soft pressing. Alcoholic fermentation and maceration on grapeskins for 10-18 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, 1 months in the bottle

Characteristics:

A lively ruby-red colour with purple reflections
Deep, fruity, winy and quite mineral bouquet
Soft taste pleasantly sapid and tannic

To Serve:

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

Food Accompaniment:

Aperitifs with tuscan cold cuts, pasta with a meat sauce, poultry, roast meats and cheeses