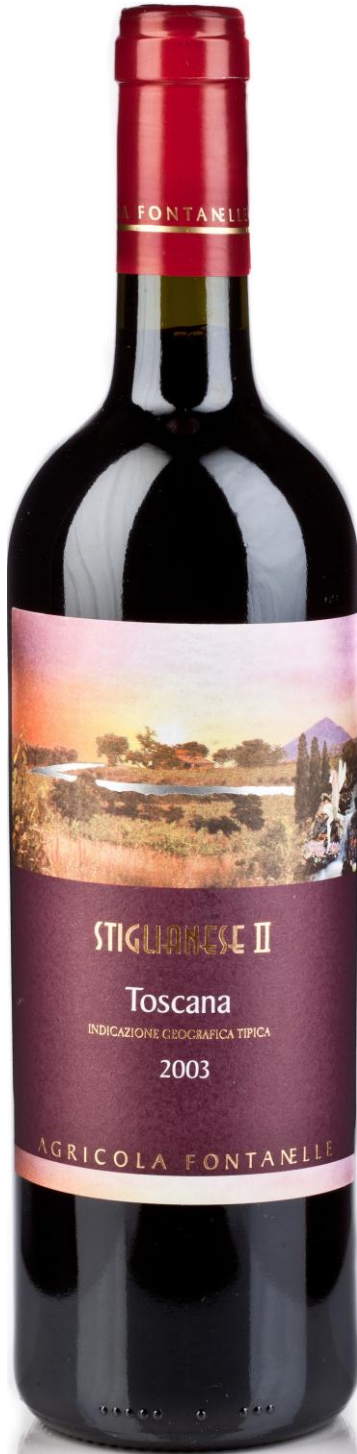


2005 STIGLIANESE

Agricola Fontanelle
Tuscany



THE WINE:

100% old vine Sangiovese from the Fontanelle vineyards in the hills around Chianciano, Tuscany. 15 months in small, Allier French oak barrels with 75% new oak.

The Estate:

A small, family run farm in the hills west of Chianciano. The three Rosati brothers produce Sangiovese-based red wines, world class extra virgin olive oil and meats made from a native breed of pigs called "Cinta." All grapes are organically grown with a low-yielding method of agriculture.

~Tasting Notes~

Color: Dark purple with some ruby highlights.

Aromas: Intense black cherry with toasted vanilla oak. Classic Tuscan clay-like earthy notes.

Flavors: Ripe black cherry and spicy floral notes combine bold tannins on the finish. Whispers of French Oak and juicy berry fruit linger on the palate.

Mouthfeel: Smooth and round with nice concentration and balance. Fully matured at seven years old with 4-6 more years of aging potential.

Food Pairing: Like most Italian wines, the flavors are enhanced when paired with food. Serve this with rich tomato based sauces, or soft parmesan cheese.