

2008 STIGLIANESE

AGRICOLA FONTANELLE
TUSCANY



THE WINE:

100% old vine Sangiovese from the Fontanelle vineyards in the hills around Chanciano, 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 Chanciano. 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 garnet with some ruby highlights.

Aromas: Intense black cherry with violet flowers. Classic Tuscan clay-like earthy notes and hints of vanilla-laced cedar wood.

Flavors: Ripe black plum and cherry with spicy floral notes combined with bold, dry 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 6–8 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.

~ Drink now through 2023 ~