

2008 VINO NOBILE DI MONTEPULCIANO

AGRICOLA FONTANELLE
TUSCANY



THE WINE:

90% Sangiovese (Prugnolo Gentile) and 10% Canaiolo Nero harvested from Riccardo Rosati's Uncle Fosco's vineyard in Montepulciano. The harvest is done by hand in late September through October 15th. Fruit is grown without pesticides. The grapes are gently pressed and aged for 24 months in Allier French oak barrels. Maceration for 18-20 days brings out an intense color and style.

THE ESTATE:

Agricola Fontanelle is a 55 acre farm owned by the Rosati Family. They produce Sangiovese based wines as well as a world-class extra virgin olive oil and raise a native breed of pig called the Siense Cinta. Winemaker: Riccardo Rosati. This vineyard is owned by the Rosati brothers' "Uncle Fosco" in the village of Montepulciano.

~Tasting Notes~

Color: Deep ruby with some magenta hues.

Aromas: Intense, perfumed cherry and spice with background notes of toasted oak. Whispers of ripe raspberry and balsam wood.

Flavors: Classic Sangiovese cherry and spice with soft earthy notes. Sweet fruit up front with some vanilla notes give way to smooth berry fruit and rounded, sweet tannins. Fantastic depth and complexity with many more years of cellaring potential.

Food Pairing: Béchamel cheese lasagna with ground beef and pork.

~Drink now through 2020~