

# 2010 STIGLIANESE

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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. 2010 has been described as the best vintage for Tuscan Sangiovese in 15 years or more.

## 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 brick hues.

**Aromas:** Sweet black cherry with perfumed violet flowers. Tuscan clay-like earthy notes and nuances of fresh cut cedar wood.

**Flavors:** Ripe black cherry with spicy, woody notes combined with bold, dry tannins on the finish. Bold flavors of juicy berry fruit linger on the palate.

**Mouthfeel:** Smooth and round with nice concentration and balance. Fully matured at five years old with 8-10 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 2025 ~