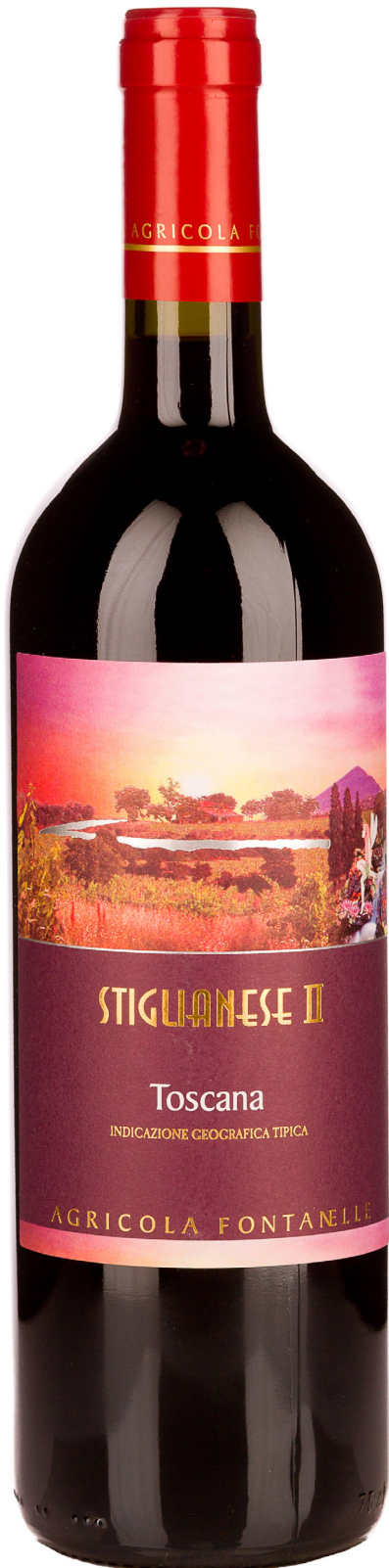


2011 STIGLIANESE

AGRICOLA FONTANELLE, CHIANCIANO, TUSCANY, ITALY



THE WINE:

100% old vine Sangiovese from the Fontanelle vineyards in the hills around Chianciano, Tuscany. Aged 15 months in small, Allier French oak barrels with 75% new oak. Extended maceration on the skins brings out color, aromas and intensity. Wine-maker Ricardo Rosati only makes this wine on special vintages and produces less than 500 each year.

THE ESTATE:

A small, family-run farm in the hills west of Chianciano. The three Rosati brothers, Riccardo, Leonardo and Valerio 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 an emphasis on low-yielding methods of agriculture. A visit to the Rosati farm is a truly authentic taste of Tuscan life!

TASTING NOTES:

Color: deep crimson red

Aromas: perfumed red and black cherry bounce off of Violet flowers and caramelized sugars

Flavor & Texture: layers of black fruits and Tuscan earthy spices saturate your palate while the dry tannins and bold acids alert you to the serious nature of this wine

Food Pairing: mama Rosati's meat and béchamel lasagna served with garlic bread

-DRINK NOW THROUGH 2026-